

# LA MAROQUETTE sulphites free rosé

This wine without any preservative may present a slight cloudiness or natural deposit. We advise you to store it away from light between 16°C and 20°C. La Marouette is a small migratory bird that is present on the banks of waterways and in marshes. Its name comes from the Provençal 'marouetto' which means puppets.



## ORIGINS & TERROIRS

**Grenache, Syrah**

**Appellation:** IGP Pays d'Oc

**Label:** Organic wine - Certified by Ecocert

**Yield:** 60 hl/ha

Vines are located between Béziers and Nîmes. This extended area gives a wide diversity of soils (clay-limestone soils, stony terraces, rolled pebbles).



## WINEMAKING & AGING

Careful selection of the grapes with an irreproachable sanitary state. Night grape harvesting to preserve the aromatic freshness and avoid oxidation of juices. Harvest inerting in the pneumatic press, gentle pressing. Cold static clarification, low temperature fermentation (15-16°C). Malolactic fermentation. Storage in thermo-regulated stainless steel tanks.

Fining: Pea proteins and Bentonite.

Filtration: Tangential.

Bottling : Screw cap using provides a perfect sealing wich is necessary for preserving a sulphite-free wine.



## TASTING NOTES

FLORAL & FULL



8-10°C



Pale lychee pink color with silver reflections



Delicate hawthorn, strawberry, roasted hazelnuts notes



Ample, intense, beautiful aromatic length



## FOOD & WINE PAIRING

Turbot steak with salted butter and samphire.

The Vegan touch: Avocado toast.

Bottle 75cl: Bordeaux Type with screwcaps- Item Code: 527

Case: 6 bottles

Pallet: Europe / 750 bottles / Pallet: 5 ranks x 25 cases

EAN Bottle: 3380330004365 - EAN Case: 3380330004372

SUITABLE FOR VEGANS



JACQUES FRELIN

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