

LA MAROQUETTE merlot

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

Merlot

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

Night grape harvesting. Upon receipt, destemming and crushing, cold pre-fermentary maceration in a thermo-regulated stainless steel tank to extract color and aromatic precursors. Fermentation with temperature control (20-25°C), gentle pumping over and rack and return. Short vatting. Running off and marc pressing, blending of free-run juices and presses, malolactic fermentation. Aging in steel tanks.



TASTING NOTES

FRUITY & ROUND



Purple red color with garnet reflections



Red fruits, blackcurrant, white pepper, undergrowth notes



Aromatic, structured, with silky tannins



FOOD & WINE PAIRING

Lyonnaise quenelles with tomato sauce.

The Vegan touch: Quinoa bowl with sweet potato.

Bottle 75cl: Bordeaux Type - Item Code: 60 - Exists in BIB of 3L & 5L

Case: 6 bottles

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

EAN Bottle: 3380330000473 - EAN Case: 3380330001401



JACQUES FRELIN

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CONTAINS SULPHITES - SUITABLE FOR VEGANS