

LA MAROQUETTE sulphites free white

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

Chardonnay

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

COMPLEX & FLESHY



8-10°C



Golden yellow color with golden reflections



Honey, beeswax, almond blossom notes



Full-bodied, intense, with a lovely aromatic persistence



FOOD & WINE PAIRING

Sliced turkey with coconut milk.

The Vegan touch: Vegetable curry and soy milk.

Bottle 75cl: Bordeaux Type with screwcaps- Item Code: 39

Case: 6 bottles

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

EAN Bottle: 3380330002941 - EAN Case: 3380330003252



JACQUES FRELIN

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SUITABLE FOR VEGANS