

LA MAROQUETTE viognier

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

Viognier

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

Harvested at night to prevent grape oxidation and keeping maximum of freshness. Soft pressing in an inert pneumatic press. Cold static clarification. Low temperature fermentation (15-16°C). Aged on fine lees.

Fining: Pea protein and bentonite.

Filtration: Tangential.



TASTING NOTES

AROMATIC & FLESHY



8-10°C



Beautiful golden yellow color



White peach, apricot, violet, sweet spicy notes



Flavoured, aromatic with honey, spices



FOOD & WINE PAIRING

Sicilian Cannelloni.

The Vegan Touch: Zucchini Spaghetti with Pine Nuts.

Bottle 75cl: Bordeaux Bottle - Item code: 746

Case: 6 bottles

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

EAN Bottle: 3380330004945 - EAN Case: 3380330004952



JACQUES FRELIN

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CONTAINS SULPHITES - SUITABLE FOR VEGANS