

# LA MAROQUETTE cabernet-sauvignon



## ORIGINS & TERROIRS

Cabernet Sauvignon

Appellation: IGP Pays d'Oc

Label: organic wine – certified by Ecocert

Average yield: 60 hl/ ha

The vineyards are located between Béziers and Nîmes. It offers a wide variety of terroirs (clay-limestone soils, stony terraces, rolled pebbles).



## VINIFICATION & AGEING

Night harvest of grapes. Upon receipt, erasing and crushing, cold pre-fermenting maceration in a thermoregulated stainless steel tank to extract color and aromatic precursors. Fermentation with temperature control (20-25°C), gentle pouring over and delestage. Short vatting. Running off and pressing of the grape pulp. Assembly of flows and presses, malolactic fermentation. No fining. Ageing in stainless steel tank.

Filtration : Tangential.



## TASTING NOTES



16-18°C

### COMPLEX & STRUCTURED

 Crimson color, bright with garnet reflections

 Notes of green pepper, black pepper, leather, blackcurrant

 Beautiful tannic structure, aromas of tobacco, chocolate, round and elegant



## FOOD & WINE PAIRING

Duck breast smoked with coffee and its juice.

Vegan touch: Pimientos de Padrón.

Bottle 75cl: Bordelaise Type - Item Code: 40  
Case: 6 bottles  
Palletisation: 750 bottles / pallet: 5 ranks x 25 cases  
EAN Bottle: 3380330000480  
EAN Case: 3380330003344

CONTAINS SULPHITES



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