

# LA MAROQUETTE grenache



## ORIGINS & TERROIRS

Grenache

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

HARMONIOUS, SUPPLE



Garnet color with purple reflections



Notes of little red fruits, spices, Morello cherry, blackberry, cocoa



Full-bodied, supple, fleshy, well balanced



## FOOD & WINE PAIRING

Bluefin Tuna Tataki with sesame, soya sauce, lacquered carrots.

Vegan touch: Moussaka of summer vegetables.

Bottle 75cl: Bordelaise - Item Code: 896

Case: 6 bottles

Palletisation: 750 bottles / pallet: 5 ranks x 25 cases

EAN Bottle: 3380330005515

EAN Case: 3380330005522

CONTAINS SULPHITES



JACQUES FRELIN

[www.jacquesfrelin.com](http://www.jacquesfrelin.com)

FR200962\_01GJXW