

PURE VELVET

MARSELAN

IGP PAYS D'OC



■ TERROIR

Clay-limestone soil.

■ GRAPE VARIETIES

Marselan.

■ VINIFICATION ET MATURING

Hot prefermentation maceration followed by traditional vinification at controlled temperature to maintain the freshness of the aromas.

■ TASTING NOTES

A beautiful red color with ruby highlights. The complex nose reveals aromas of red fruits such as cherry or blackberry. The mouth is well balanced with supple and melted tannins. The finish is fruity, silky, slightly spicy with good length.

■ SERVING SUGGESTIONS

Recommended at 16-17°C. This red wine will be paired with roasted or grilled red meats such as a beef steak with spices or a grilled rib steak with thyme.

■ ALCOHOLIC DEGREE

13% vol.



* *Sud de France*

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