



Cuvée Marsanne - Gamme Cépage

Blanc/White - IGP Pays d'OC



GRAPE VARIETIES : 100 % Marsanne

TERROIR : The vines are located on a clay-limestone hillside with a part on gravels

WINEMAKING: Short skin contact maceration followed by low temperature fermentation then ageing on fine lees.

TASTING NOTES: Bright yellow colour, expressive aromas of fried apricot, quince and white flowers. The wine is round and rich and offers a delicate honey note on the finish.

FOOD PAIRINGS: Seafood and shellfish, especially the richer varieties like lobster, crab, shrimp, seabass, clams and mussels, Asian Cuisine or a French classic: Creamy chicken with morel mushrooms sauce

SERVICE TEMPERATURE: 10-12° C

STORAGE : Up to 3 years

FORMAT : 75cl



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