

Cuvée Marselan - Gamme Cépage

Rouge/Red - IGP Pays d'OC







**GRAPE VARIETIES:** 100 % Marselan.

**TERROIR**: Clay-Limestone and north facing

limestone hillside.

**WINEMAKING:** Grapes are harvested at the optimal maturation. Vatting time is at least 20 days then the ageing is done in concrete tank with micro-oxygenation.

**TASTING NOTES:** Ruby colour with aromas of spices and wild berries. Round on the palate with silky tanins. Marselan is a crossing between 2 well known grape varieties and each of them gave to this cuvée its print: the softness of the grenache and the fruity character from the Cabernet Sauvignon.

FOOD PAIRINGS: Game, Sirloin.

**SERVICE TEMPERATURE:** 12-15 ° C

**STORAGE:** Up to 3 years.

FORMAT: 75cl



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