

LA  
**MARQUETTE**

Dry white wine  
 South of France – Vin de Pays d’Oc

Geographic area : Between Montpellier and Nimes.

Total surface : 65 Ha

Annual production : 3 000 hl

Average yield : 60 hl/Ha

Soil : Chalky clay.

**Variety / Vinification**

Grape variety : 100% Chardonnay.

Systematic destemming. Thermo-regulated fermentation. Cold clarification. Selected yeast.

Finning : Bentonite

Filtration : Kieselguhr

**Tasting**

Eye : White yellow with green reflects.

Nose : Complex citrus and tropical fruit nose.

Mouth : Buttered mouth with honey final.

**Serving**

Either serve on its own or with poultry, seafood and grilled lemoned fish.

Serving temperature : 8 / 10°C.

Keep for up to : 2 to 3 years.

**Packaging**

Bottle type : Bordelaise evolution.

Case type : 6 bottles (glass to glass)

Palet type : Europe 125/6.

Gencode case : 13380330000500

Gencode bottle : 3380330000503

**Analysis**

LOT N° L6.123					
Degree	13.26	Acidity T	4.20	SO <sup>2</sup> L	27
Sugar	5.7	Acidity V	0.31	SO <sup>2</sup> T	120

