maison des TERROIRS VIVANTS
Pour un vin naturellement bon

Vin VIVANT Naturellement SYMPATIQUE

LA MAROUETTE

Dry red wine
South of France – Vin de Pays d'Oc

Geographic area : Between Carcassonne and Nîmes.
Total surface : 45 Ha
Annual production : 3 150 hl
Average yield : 80 hl/Ha
Soil : Chalky clay.

Variety / Vinification

Grape variety : 100% Merlot.
Destemming of the harvest. Long and traditionnal maceration.
Control of the temperature.
Finning : No Filtration : Kieselguhr

Tasting

Eye : Dark red with purple reflects.
Nose : Strong nose of red fruits and leather.
Mouth : Persistent aromas. Well balanced, well structured and rounded.

Serving

Either serve on red meat and cheese.
Serving temperature : 16 / 18°C.
Keep for up to : 1 to 3 years.

Packaging

Bottle type : Bordelaise evolution.
Case type : 6 bottles (glass to glass)
Palet type : Europe 125/6.
Gencode case : 13380330000470
Gencode bottle : 3380330000473

Analysis

LOT N° L7.114					
Degree	12.92	**Acidity T**	3.48	**SO² L**	22
Sugar	1.6	**Acidity V**	0.46	**SO² T**	101