

LA MAROQUETTE red – sulphites free



ORIGINS & TERROIRS

Merlot

Appellation: IGP Pays d'Oc

Label: Organic wine - Certified by Ecocert

Average yield: 60 hl/ha

Vines are located between Béziers and Nîmes. This extended area offers a wide diversity of terroirs (clay-limestone soils, stony terraces, pebbles).



VINIFICATION & AGEING

Grapes are harvested at night. Upon reception, destemming and crushing, inerting, rapid yeasting. Fermentation with temperature control (20-25°C), gentle pumping over and delestage. Short vatting time. Run-off and pressing of the marc, blending of the drops and presses, rapid malolactic fermentation. No fining. No addition of sulfites during the entire winemaking process.

Filtration: Tangential filtration.

Bottling: Use of a screw cap allowing a perfect seal necessary to preserve a sulphite-free wine.



TASTING NOTES



16-18°C

FRUTY & SMOOTH



Dark purple color, garnet reflections



Aromas of black fruits, cocoa, vanilla, spices



Structured, full-bodied, round



FOOD & WINE PAIRING

Snacked beef with braised endive.

Vegan touch: Potatoes stuffed with wild mushrooms.

Bottle 75cl: Bordelaise screwcaps Type - Item Code: 70

Case: 6 bottles

Pallet: 750 bottles / pallet: 5 ranks x 25 cases

EAN Bottle: 3380330002712

EAN Case: 3380330003405

This wine without any preservatives may present a slight haze or natural deposit. We advise you to store it away from light between 16°C and 20°C.



JACQUES FRELIN

www.jacquesfrelin.com

FR200962_01GJXW