

MARMORIÈRES

Wine to be alive Rosé 9,5%



TERROIR

Marmorières has been the family property of the Wollemont family since 1826. Surrounded by pine forests, scrubland and woods, the twenty grape varieties that make up the vineyard, enjoy a mosaic of mainly terroirs. clay-limestone on a drop of 100m for 350 hectares.

Marmorières enjoys an exceptional climate thanks to very strong sunshine and a maritime influence that tempers the semi-arid summer heat.

The vineyard is present in a multitude of types of terroir, some on deep soils in the foothills of scrubland, others on hillsides or on the edges of woods.

This vineyard allows a slow maturation of the berries thanks to the depth of its soils and its full eastern exposure.

VINIFICATION AND BLENDING

The grapes are picked when the berries have the perfect balance between acidity and aromas. The grapes are isolated, sorted, destemmed and vinified in stainless steel vats after settling by flotation. Very careful work with a minimum of intervention reveals all the freshness and minerality of this wonderful terroir that is Marmorières, renowned for several millennia.

Grapes : Mourvèdre

TASTING NOTES

The nose is fine and fresh with notes of grapefruit. The palate reveals a nice freshness, citrus and grapefruit aromas with a nice minerality.

WINE PAIRING

To be enjoyed with friends and also with tapas, fresh salads, fishes and oysters.
Service temperature : around 8°C.

DEPUIS 1826