

MARMORIÈRES

Wine to be alive
Red 12%**TERROIR**

Marmorières has been the family property of the Willemont 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 at maturity on young vines after tasting the berries according to the plots and grape varieties. The grapes are isolated, sorted, destemmed and vinified in stainless steel and cement vats after crushing. 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

Light wine with aromas of red fruits and spicy notes. Harvested at 12% alc/vol, it keeps its freshness and balance.

WINE PAIRING

To be enjoyed with friends and also with tapas, grilled meats, sausages and cold cuts.

Service temperature : around 16-18°C.

DEPUIS 1826