

# MARIUS & JEANNETTE

## Marius & Jeannette, Grenache, IGP Pays d'Oc, Rosé, 2024

IGP Pays d'Oc, France

### PRESENTATION

The "Marius & Jeannette" range tells a simple and beautiful story: that of France in summer, bathed in sunlight and lulled by the song of cicadas. Like these two melodious first names, our wines carry within them the warmth of the golden stones, the scent of the scrubland. Made from grape varieties typical of France, they express the conviviality of meals on the terrace, the laughter that escapes from the markets, and the art of taking one's time. "Marius & Jeannette" is a glass of vacation to be shared, an invitation to savor life with every sip.

### TERROIR

This wine is produced from the Grenache grape variety. The grapes were grown on vines planted in the clay-limestone soils of Languedoc, near the Mediterranean coast. Grenache is a grape variety that thrives in arid regions. The climate of this region is hot, dry, and very sunny.

### IN THE VINEYARD

Yields are low (65hl/ha).

### WINEMAKING

The grapes undergo direct pressing. Settling is important in order to obtain a very clear juice, which will then be vinified like a white wine and fermented at low temperature (15°C). For this Grenache, there is no malolactic fermentation.

### VARIETAL

Grenache 100%

### TASTING

This wine presents itself with an elegant pale pink robe, offering a beautiful freshness and a pleasant liveliness. On the palate, the attack is frank and fruity, revealing a subtle tension and a marked minerality. Well-balanced, it stands out for its long finish, leaving a sensation of freshness in the mouth.

### FOOD PAIRINGS

Serve very chilled (8°C) as an aperitif, with grilled meat, a mixed salad, or stuffed vegetables.

