



AMEDEE, Les Cuvées Plaisir, Marselan, IGP Méditerranée, Rouge

IGP Méditerranée, France

This Marselan comes from the high altitude vineyard of Marrenon, inside a beautiful Regional Natural Park, in the South of France.

PRESENTATION

This Marselan is very rich, powerful, with velvety but persistent tannins and aromas of licorice and garrigue.

TERROIR

The soils are clay-limestone on south-facing plots.

IN THE VINEYARD

The harvest is done early enough to keep all the freshness of the Marselan and the crunchiness of the grapes.

WINEMAKING

The temperature is controlled during the vatting and pressing. There is little work on the pomace cap in order to preserve the velvety tannins.

VARIETAL

Marselan 100%

13.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

This Marselan will perfectly accompany a stew, a duck confit or any type of Mediterranean cuisine.

TASTING

The color is dense, dark, deep. The first nose is balsamic with notes of juniper (cade). Then notes of blackberry liqueur and sweet spices are revealed. The palate is rich, powerful, accompanied by velvety tannins, but well present. A touch of liquorice associated with notes of garrigue make up the aromatic perceptions of the palate. A beautiful persistence accompanied by a rather vigorous sensation finish the tasting.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE TRADITION REFERENCE L+G REF2 (BT 043)							750	AT02	4906	3256817003124	3256817003131
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.280	7.865	810	30.1	8.65	30,5*23,8*16,1	12,2*80*120

