

Racines de la terre

PAYS D'OC

Marselan

BACKGROUND

Wines from Racines de la Terre are all estate grown and single vineyard varietals near Carcassonne between Minervois and Corbières. The winery has been producing wine for more than 100 years.

GRAPES

100% Marselan. Marselan is a hybrid cross between the Cabernet Sauvignon and Grenache Noir

VINEYARD

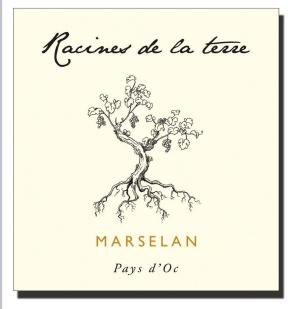
Clay and limestone on a lagoon bed with salt content.

WINEMAKING

Mechanical harvest. Traditional vinification in a vat with careful temperature control to protect the natural fruit flavors, typical of this grape variety and enhance the color. Cold maceration deliberately limited to twelve days results in delicate, non-aggressive tannins.

AGEING

Matured in tanks for eight months.



TASTING NOTES

The wine is deep red in color with a purple hue, the opulent nose exudes notes of black fruit followed by fig and cocoa flavors in the mouth. This interesting red successfully marries the finesse of Cabernet Sauvignon with the robust, spicy nature of Grenache, at the same time keeping a remarkable freshness despite the relatively high alcohol strength.

PAIRING

Serve at room temperature wth relatively full-flavored meat and cheese dishes.

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

