



Photo non Contractuai

# MARCEL

A.O.P. Côtes du Roussillon  
Red Wine

**Soil:**

Grapes for this wine are grown in vineyards on the Roussillon plain which stretches over rolling hills and broad clay-limestone terraces covered with schist pebbles.

**Grape varieties:**  
**Grenache noir, Syrah.**

**Production method:**

Vineyards are carefully selected for their yields, health status and degree of ripeness, ascertained by tasting the fruit. Syrah and Grenache are fermented separately, destemmed, crushed and then macerated for varying lengths of time depending on extraction levels.

**Ageing:**

In full tanks for a few months.

**Description:**

This blend of Grenache noir and Syrah combines power and elegance. The bouquet is a true explosion of fruits, exuding scents of morello cherry, wild strawberry and blackberry. The soft, expressive palate with closely-integrated tannins reveals aromas of spice and garrigue. Wonderful persistence on the finish.

**Storing:**

Should be drunk young for full aromatic enjoyment. Drink within two years.

**Serving suggestion:**

This red wine makes a savoury partner for leg of lamb, roast veal with porcini mushrooms, a grilled piece of beef or moderately mature cheeses.

**Serving temperature:** Serve Between 14 and 16°C.

*A red wine at the cutting edge of fashion!*