

MARSANNE | SOUS LES TONNELLES |

"SOUS LES TONNELLES" REFERS TO THE SHADED PLACES BENEATH CLIMBING VINES WHERE PEOPLE GATHER TO ENJOY LONG SUMMER MOMENTS AWAY FROM THE HEAT. THIS WINE WAS CREATED WITH THOSE MOMENTS IN MIND, BRINGING FRESHNESS AND CONVIVIALITY TO EVERY GLASS.



Grape variety: **100% Marsanne**
Vineyard location : **Saint-Prim and Mallevall**
Vine age: **5 and 20 years**
Soil: **Granitic and sandy-limestone**
Planting density / Yield: **9 000 vines/ha for approximately 44 hl/ha**
Harvest: **Hand-picked, with grape selection carried out in the vineyard**



Vinification: **Gentle whole-cluster pressing** followed by a strict cold settling **to preserve freshness and aromatic purity**. Alcoholic and malolactic fermentations take place **naturally in oak barrels**.
No bâtonnage is carried out in order **to preserve the wine's freshness and balance**.
Ageing: **10 months in 225 L and 500 L oak barrels that have held approximately 5 to 10 wines**



Tasting notes: The **nose** is **generous, with aromas of pear, white flowers and honey**.
The **palate** is **rich, broad and well balanced**.
The **finish** is **lively, with a subtle bitterness** that brings **freshness and length**.

FOOD PAIRING: SHELLFISH, CITRUS-ACCENTED FISH DISHES, AND AGED SHEEP'S OR GOAT'S CHEESES...