



VILLEMARIN ROUGE



APPELLATION : IGP Pays d'Hérault Collines de la Moure



GRAPE VARIETY : Marselan



TERROIR : Limestone Clay soils on Cournonterral and Villeveyrac hillsides



VINIFICATION AND AGEING :

Mechanical harvesting, destemming, hot pressing, alcoholic fermentation of the liquid phase. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOUR : Ruby with dark purple highlights.

NOSE : Charmer with notes of red fruits.

PALATE : Smooth and fresh attack with round tannins and aromas of red fruits.



PAIRINGS :

This wine will be a perfect match with grilled red and white meats and hard cheeses.



OENOLOGIST'S TIP:

Best served young and slightly chilled (12° C).

