



## **EDITION SOLO "MARSELAN" VIN DE PAYS DES CÔTES DE THONGUE**



### **GRAPE VARIETIES**

100% Marselan, mix between cabernet-sauvignon and grenache.

### **GEOLOGY**

Villafranchienne style terraces, clay and limestone soils.

### **WINE MAKING**

Traditional vinification with short fermentation (between 7 to 10 days). The vinification happens after the fermentation which trap the primal flavours and keeps the flexibility of the tannins.

### **TASTING**

Visual : deep red colour.

Smell : typical mature red berry flavours and beautiful thin structure.

Taste : flexible and without bitterness tannins.

### **FOOD PAIRING**

Red and white meats, cold meats...

### **SERVE AT**

14-16 °C.