

Representing Star Producers Globally,



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LA MARQUISE **ORGANIC** 2021

IGP Val de Dagne, Languedoc-Roussillon

Carmel & Joseph, France

eCommerce # 42377 | 12.5% alc./vol. | \$30.95

Organic



A brilliant, luminous, yellow gold wine with green reflections. 2021, with its replenishing winter rains, very cold spring, and dry summer gave us high quality wines at the Domaine. Late pruning pushed back the ripening date of the Roussanne, resulting in aromas of broom flower, gingerbread, and fresh almond, accompanied by curry, aniseed, and white pepper. A period in barrel added complexity and elegance. The Grenache Gris leads with notes of preserved citrus, whilst also expressing a lovely minerality characteristic of this altitude terroir. Green apple, rose, lychee and white peach dominate the first palate, followed by touches of mint and nutty notes. A stunning white, of typically continental character, that is both distinguished and generous. Its superb evolution in bottle places it amongst the greatest white wines of the Languedoc.

Terroir:

The Val de Dagne sits at the foot of the Alaric Mountain in the northern Corbières hills. The slopes are of sandy clay with sedimentary chalk.

Vinification:

Hand-picked. Only the best bunches on vines growing on the “tips” (the end of short rows). Grapes destemmed without crushing and pressed without prior maceration. The must is settled by a process of natural sedimentation after 24 hours. Fermentation is thermoregulated at ~16°C for ~15 days, after which the wine, together with its fine lees, is transferred into 228 litre barrels.

Ageing: 100% aged in 228 litre barrels one wine old for 12 months.

Variety: Roussanne 70%, Grenache Gris 30%

Residual Sugar: 1.1 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect pair with red meat, poultry, pasta, stews, risotto and soft cheeses.

Decanter WWA

Bronze