LA MARQUISE

This wine has a lovely yellow colour with bright green highlights. The nose is expressive, revealing aromas of white flowers, aniseed, fresh almond, white pepper and flint. On the palate, the balance is remarkable. The attack is round, with a lovely freshness on the finish. The tasting opens with flavours of fennel and fresh grass, followed by wildflowers. Notes of vanilla and toast emerge on the finish.

FICHE TECHNIQUE

Appellation
IGP Aude Val de Dagne

Millésime
2024

Cépages
70% Roussanne, 30% Grenache gris

Degré
13% alc./vol

Terroir
The Val de Dagne is situated at the foot of Mount Alaric, in the northern Corbières. The slopes consist of clay, sand, silt and limestone.

Vinification
The grapes are destemmed, uncrushed and pressed without prior maceration. The must is clarified by natural sedimentation after 24 hours at 8 degrees Celsius. Fermentation is temperature-controlled at 16–17 degrees for around a fortnight. Once alcoholic fermentation is complete, the wine, along with its fine lees, is racked into our 228-litre barrels.

Élevage
- 228-litre wine barrels: 50% of the volume
- Stoneware jars: 25% of the volume
- Stainless steel vats: 25% of the volume
- Duration: 12 months

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