



Marie

## Blend

40 % Syrah  
30 % Cinsault  
30 % Grenache

## Appellation

AOP Côtes de Provence





## Aging

100% stainless-steel tank

## Viticulture

Converting to organic farming  
High Environmental Value  
Mechanical grape harvesting  
Sustainable viticulture

## Tasting

-  Elegant colour of rose-petal
-  Floral nose with citrus notes evolving towards rose
-  Fresh and full attack with lingering aromas
-  Delicate fish, grilled or in foil

## Vinification

Direct pressing  
Cold stabulation for 8 days  
Static settling for 1 hour  
Cold fermentation

## Production

75 000 bottles



Terroir: Clay-limestone soils



13 % Vol



Serving between 8 et 10°C



Méditerranéen Climate



Bottles Type  
50 - 75 - 150 cl



To be enjoyed within 18 months