



DOMAINE
SALLIÈS

MARSELAN



Soil: Calcareous-clay soil.

Grape variety: 100% **Marselan**. 4-year old vines.

Marselan is a hybrid cross between the Cabernet Sauvignon and Grenache Noir grape varieties. We planted our first Marselan vines at Domaine de La Ferrandière four years ago. This is our first harvest for vinification, and the impressions are extremely promising.

History and Vinification:

Marselan variety was first bred in 1961 by French agricultural researchers. The pruning and growing methods the first 2 years are very important. Any excess grapes were pruned out during the middle of July, and after harvesting, the vinification period was deliberately kept short to prevent the unwelcome appearance of harsh tannins, and at the same time, without compromising the natural colour, structure and balance of the wine.

Tasting:

The wine is deep red in colour with a purple hue, the opulent nose exudes notes of black fruit followed by fig and cocoa flavours in the mouth. The finish is very pleasant, well-balanced and with a generous dose of lingering spice for good measure. This interesting red successfully marries the finesse of Cabernet Sauvignon (minus its leafy varietal aromas) with the robust, spicy nature of Grenache, at the same time keeping a remarkable freshness despite the relatively high alcohol strength.

Serving Suggestions:

Serve at room temperature with relatively full flavoured meat and cheese dishes.



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