



MARCEL

AOP Bandol red

Varietals: 85 % Mourvèdre, 10% Grenache, 5% Carignan.

Our grapes are carefully harvested by hand with a smile!

Soil: “Belle Vue” and “Font-Vive” (Sainte Anne d’Evenos) and “le Cros du Loup” (Le Castellet) on clay-limestone soils in hillside plots, cultivated in terraces and overlooking the sea.

Vinification: A lengthy maceration and fermentation in demi-muids with gentle, daily grape-treading. The wine is aged for 20 months in demi-muids and for 10 months in bottles.

“Marcel” is the result of ten years of passion and wine making. The arrival of our son, Marcel, our “knight of the grape cluster”, inspired us to make his cuvée. A wine that embodies tradition and innovation, resulting from a selection of parcels of the domaine and our blossoming as winemakers.

With a majority of Mourvèdre, this is a wine with character. A blend of our best terroirs for the Knight of the Grapes, in particular our old Castellet vines. Who can resist the spicy notes, ripe red fruits, and cocoa softened by barrel ageing? It is an elegant, rich wine.

Bottled at the estate, according to the lunar calendar.

Taste: The robe is a deep ruby red. The nose concentrates red fruits and peppery notes. The mouth is gourmet with candied fruits and spices, supported by fine and elegant tannins. Beautiful concentration.

When to open a bottle: Either now, after aeration, for notes of red fruits. Or after 8 to 14 years, when notes of leather, tobacco, licorice and truffles draw near.

Food pairing: We think of it for sure while preparing a wild boar stew, or with another game meat: a hare stew. A good moment with a cheese of character, or the finishing touch with a crunch of chocolate.

Serving temperature: 18 to 20°C

Aging potential: 20 years and longer...