

Marius

MON GRAND PERE VIGNERON

Bordeaux Wine
AOP Côtes de Bourg

Grape varieties: 75% malbec, 25% Cabernet sauvignon.

Density : 5700 vineplants / hectar (Malbec vines are 70 years old).

Soil: Slopes of limestone covered by 30 cm to 1m of brown clay.

Method: Field under controlled grass. Guyot double pruning, 6 buds, High trellising (1,90). Debudding. Thinning out the leaves. Harvest in green.

Controlled yield: 35 hl/hectar,

Vinification: Cold macerations. Alcoholic fermentation and maceration over an extended period (5 weeks) into thermo-regulated steel tanks,

Ageing: into traditional cement vats.

Mise en bouteille au château.

Container: Conical bottle.

Label: 2 colors Gold and Black on a paper with pearlescent finish.

Back label: 1 color, Gencod on demand.

Cork: Natural cork 49X24. Imbossed with Marius and the vintage.

Packaging: Cardboard cartons of 6 slept bottles, or normal cardboard cartons of 6 bottles (3+3 slept bottles)

Certification: Wine produced in the respect for requirements of the HVE certification (High environmental value).

Tasting: Unusual and charming wine, with dense color, reveals black fruit notes. Full in the mouth, the concentration of those old French Malbec vinified in a French-Style will offer a good surprise to the wine amateur.

Back label text:

In memory of my grand-father, who also did the late choice to become a winemaker for the love of wine. He did not have time to succeed in producing the great wine he dreamt about, this is the reason why I dedicate him this one.



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