

MARCIANICUS

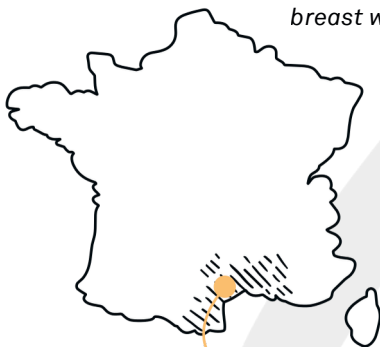
WHITE – 2024

DENOMINATION	AOP Languedoc
GRAPPES VARIETY	Rolle, Grenache Blanc, Roussanne, Marsanne
ALCOHOL CONTENT	13 %vol
pH	3,53
TOTAL ACIDITY	2,93
TASTING	Appearance: Pale, bright yellow. Nose: Fruity and floral, with notes of white-fleshed fruit and delicate nuances. Palate: Full and flavourful, with good aromatic persistence; elegant and approachable.
TERROIR	The diversity of our terroir, with vineyards close to the sea and sandy-clay soils. Our wines are the result of a dialogue between the sea and the garrigue. The richness of our terroir extends from sandy soils close to the sea to stony soils composed of calcareous sandstone and marl on our hillsides.
WINEMAKING	Night-time parcel harvesting from our hillside vineyards to preserve the berries' aromatic profile and sanitary condition. Direct pressing, cold settling on fine lees, static settling, traditional alcoholic fermentation at 14–16°C, followed by ageing in concrete tanks on the lees and in demi-muids.
SERVICE	Serving temperature: 10–12°C Food pairings: Seafood platter, salmon ceviche, smoked salmon lasagna, seared tuna with sesame seeds, lobster tail à l'armoricaine, duck breast with honey and balsamic.



CARACTÉRISTIQUE BOUTEILLE :

- Type: Garance
- Colour: White
- Bottle size: 75 cl
- Bottle weight: 640 g
- Closure: DIAM 2



Les Coteaux de Montpellier
Saint-Geniès-des-Mourgues



Av. de Beaulieu, 34160 - Saint-Geniès-des-Mourgues
commercial@lescoteauxdemontpellier.fr
lescoteauxdemontpellier.fr
+33 4 67 86 21 99