

Marie

Maison Vembemac
(Stephanie et Olivier Ramé)

To enjoy the Marie's cuvée, you have to enjoy simple things. Direct and immediate things. This wine is mainly about fruit. Intense. Citrus generally, grapefruit specifically. Then it's about tightness and freshness. Finally, it's a bit of iodine, saline, sapidity. Everything you need to pour a bit of sunshine into your glass.

Vintage : 2019

Appellation : IGP OC

Grapes : 80% colombard, 20 % Chenin

Degree : 12°

Soil : Clay-limestone soil

Plots : « Villeraze » et « Cantoaoussel ».

Yield : 75 hl/ha. **Vine density :** 6500 vines/ha. **Guyot single cane** – 7 buds.

Wine making : Nocturnal harvest. Carbonic snow at the parcel. Sorting. Pneumatic press. Processing of first juices under inert gas (nitrogen) at 5°. Cold stabulation during 6 days and cold clarification. Fermentation at 15° in 300hl stainless steel tanks. No malolactic fermentation.

Maturation : Ageing on fine lees (2 months).

Tasting notes : Fruity wine with primary aromas of grapefruit and lemon. A focus wine, well balanced and fresh.

