



Grapes

100% Marsanne

Region/Appellation

IGP - Languedoc

Alcohol by volume

13.00%

Residual Sugar

1.4 g/l

pH

3.61

Total Acidity

4.12 g/l

Drinking Window

2024 - 2024

Tasting Guide



Tasting note printed

19/04/2024

Avenue de la Gare Marsanne 2020 6x75cl

Winemaker Notes

Citrus aromas and notes of grapefruits and ripe fruits on the nose with hints of fennel on the palate.

Vineyard

The grapes come from the altered granite soils of the Northern Ardèche.

Winemaking

Vinified in temperature-controlled, stainless steel vats before aging on less for 6-7 months. Malolactic fermentation was blocked in order to preserve freshness.

Vintage

The 2020 vintage in Northern Rhône was marked by the climatic extremes faced. A mild winter and good water availability saw budburst arrive 10 days earlier than 2019 followed by the triple threat of snow, frosts and intense heat. The vines were rejuvenated by May rains before navigating the intense summer heat that brought forward the harvest date. The resulting wines display elegance and a remarkable potential for ageing, showcasing depth, notable acidity and minerality.

Food match

Grilled and Roasted White Meats

Try with summer vegetable mini-crumbles, seafood kebabs or tagliatelle pasta and vegetables

