

Grapes

Region/Appellation
IGP - Languedoc

Alcohol by volume
13%

Residual Sugar
1.01 g/l

pH
3.58

Total Acidity
2.84 g/l

Tasting Guide



Tasting note printed
12/10/2025

Avenue de la Gare Marsanne 2023 6x75cl

Winemaker Notes

Clean on the entry, showing note of crunchy red fruit, elegant and fine grain tannin. A pleasurable wine with good freshness.

Vineyard

The Terroir is composed of altered granite soils of the Northern Ardèche and sedimentary sandy loam soils from the north of the Drôme river.

Winemaking

The vinification is realised in stainless steel vat with temperature-controlled allowing a precise control of the temperatures. 6-7 months' ageing on the lees in stainless steel vat. Prevention of the malolactic fermentation.

Vintage

As early as the first quarter, the lack of water slowed the start of spring (barely 36mm of rain over the three-month period) and bud-burst, which did not begin until early April. The winter drought in the Southern Rhône Valley was forgotten for a while with some welcome spring rainfall, and enthusiasm returned in May (175mm over May and June in total) with the revival and momentum of the plants, which were finally moving up a gear. The landscape was transformed, with life returning to the plots and popped turning the soil red.

Food match

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

