

Cuvée L'R de Marion - Rosé

Region : Gironde, France

Varietal Composition : Malbec & Cabernet

Designation : Vin de France

Appearance: Bright and salmon-colored.

Palate: Full-bodied with aromas of discreet and gourmet red fruits, raspberry, strawberry and redcurrant. Sensual, bright and festive finish.

Technical Details

- **Alcohol:** 11,5% ABV
- **Tank Aging:** Aged 5 months in an inox tank and stays 1 months in bottles before being sold.

Soil Type: Mainly clay bringing freshness and suppleness.

Harvest: Mechanical harvest at young ripeness in early September.

Winemaking Process: Direct pressing. Cold soak before fermentation to give stability (6°C). Fermentation at controlled temperatures (between 16 and 18°C) through a mechanical process.



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Alcohol abuse is dangerous for your health. Drink it with moderation.