



— DOMAINE —
La Louvière

MALVIÈS MALEPÈRE
TERRES PYRÉNÉENNES

LE MARQUIS

- 2017 -

This Marquis is considered by many as unique and lavish. He was born from Cabernet Franc, Merlot, Syrah and Malbec - gently pressed so as to give him his noble character and pink colour. His exotic nutmeg, strawberries and fresh grapefruit aromas will remind you of a very special rendezvous.

SPECIFICATION

VARIETY:

AOP Malepère:

Cabernet Franc, Merlot, Syrah, Malbec

HARVEST:

2017

SERVING TEMPERATURE:

12 - 14 °C (53 - 57 °F)

MATURING:

Matured in stainless steel tanks, so the varietal flavours come into their own. A gentle pressure and handling supports the profile.

ENJOYMENT:

Salad with grilled chicken breast, Tomato-Mozzarella, various spreads or solo as an aperitif.



AWARDS

Gold medal: ProWein “wine of origine” contest, 2012

Gold medal: Gilbert & Gaillard 2012 guide

ANALYTICAL PROFILE

ALCOHOL: 12.5 % vol.

SUGAR: 1.4 g/l

ACIDITY: 5.0 g/l