

**LOCATION:**

France > Northern Rhone Valley >  
Limony

**VARIETY:**

Marsanne

**WINEMAKER:**

Louis Cheze

**SCIENCE**

ABV: 12.74%

SUGARS: < 1.5 g/L

TOTAL SO<sub>2</sub>: 112 ppm

TOTAL ACIDITY: 3.00 g/L

# Marsanne

**EXPERIENCE**

**NAME:** The grape Marsanne, is typically blended with other Rhone varieties. Here you will find an elegant, single-variety experience from its place of origin.

**CHARACTER:** Deep flavors with notes of pear, white peach, and melon, supported by floral notes, roasted nuts, honey, and spice. A firm but creamy texture that maintains good acidity and structure throughout the pallet and finish.

**ENJOY WITH:** Pairs best with all types of seafood and shellfish, especially the richer dishes like lobster, crab, shrimp, seabass, clams and mussels... Bouillabaisse anyone? Marsanne also pairs perfectly with chicken, veal, pork dishes, spicy flavors, and various Asian cuisines.

**BEST RESULTS:** Serve between 46-52° F, the wine is more expressive after 10-15 minutes to open in the glass.

**EXPRESSION**

**FERMENTATION & EXTRACTION:** Grapes are hand-picked in small crates, and sent to the sorting table, from there they are destemmed and sorted again on a vibrating table and gravity-fed into wooden vats and barrels. A native yeast fermentation is in wood followed by 100% Malolactic conversion with some batonnage.

**ELEVAGE:** Aged in neutral oak barrels, some barrique, but mostly 5,000-liter wooden vats for 8-10 months.

**FINING & FILTERING:** The wine is fined and filtered to protect the integrity and clarity of the wine. Not vegan

**SULFUR:** 112 ppm in total, added at crush and at bottling. After Malolactic and during aging only when necessary, on rare occasions.

**SOURCE**

**FARMING:** For more than 25 years, the estate has practiced meticulous integrated vineyard management with organic practices; no chemicals, manual weeding, dry-farming and organic fertilizers from sheep and chickens, to help maintain a sustainable ecosystem. In warm years there is an early harvest to help maintain freshness added to the regularly harvested grapes.

**LAND:** Sourced from a small vineyard area in Saint Joseph on classic granite soils, from the hills directly next to the winery in Limony. A gentle slope, facing east, between 900-1000 feet in elevation, approximately 5 hectares in total, broken up by a natural landscape.

**VINE:** Guyot trained vines with an average age of 15-20 years. Low yields from high-density plantings help add concentration.

**HARVEST & PRODUCTION:** Hand-harvested from only estate grown fruit. Only 3,200 cases produced.

