



SAINT FRICHOUX - A FORMER FISHING VILLAGE

On the foothills of the Montagne Noire, in an amphitheatre overlooking the Mediterranean, the soils at our focal point in Saint Frichoux still hold memories of a salty sea. Always looking to bring balance to our soils, we are learning once again how to use the canals, just as in times gone by.

We are the 5th generation humbly taking on the role of winemaker. Under the nickname of "Freshwater Mariners" we gladly accept both the image and the idea.

MARINS D'EAU DOUCE RED

Label: Pays d'OC IGP | CL.: 75 cl | Ready to drink: 1-2 years

Varietals: Merlot, Caladoc, Carignan, Marselan.

Vineyard: Along the valleys of the Resclauze and Ruchol, our Protected Geographical Indication vines grow on sandstone marl soils. The two rivers flow into the former Marseillette lagoon, which was drained and used for cultivation from the 19th century. This is where the freshwater mariners name comes from.

Vinification: Harvested at optimum maturity. Fermentation: traditional method under temperature control with precise oxygen input. Maceration for 15 days.

Tasting: A delightful nose of cherry syrup and other ripe red fruit, with a hint of graphite. Well structured, fresh and well- rounded with a wonderful balance.

Pairing: A perfect partner for gourmet duck salads, creamy cheeses and the grilled lamb you serve in between.

Serve at around 15°C.



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Alcohol abuse is dangerous to your health. Enjoy responsibly.