



DOMAINE  
**PUJOL**

## MARINS D'EAU DOUCE ROUGE

Label: IGP Côteaux de Peyriac

Year: 2018

CL.: 75 cl

Alcohol content: 13,5 %

Varietals: 40% Merlot, 30% Carignan, 15% Caladoc, 15% Cabernet Franc.

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 cherries in 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.



**SAS DOMAINE PUJOL**

8 bis avenue de l'Europe 11 800 SAINT-FRICHOUX | T : 04 68 78 15 30 | E : info@domainepujol.com | www.domainepujol.com

Alcohol abuse is dangerous to your health. Enjoy responsibly.