

M. CHAPOUTIER

MARIUS ROUGE - IGP PAYS D'OC

WINEMAKER

Michel Chapoutier

WINE REGION

Languedoc

STORY

M. Chapoutier began in 1808, and has since expanded into an internationally recognized domaine. As Marius, Michel Chapoutier's great-grandfather, always said 'A good wine is one that beckons us to take another sip'. It was Marius who put the Chapoutier name firmly on the Rhône Valley map in the early 20th century and established its reputation for quality as far afield as America.

VINEYARD

The vineyards selected are cultivated on clay and calcareous hillsides. This type of location provides a favourable sun exposure on the hillsides as well as sufficient water reserves in the limestone earth that the vineyards can reach its desired maturity. Furthermore, these vineyards are controlled using the Royat Cordon pruning technique, enabling to grow balanced grapes with a regular maturity. The rootstocks are adapted to the soils.

VINIFICATION

The crop macerates for ten days at a controlled and fresh temperature so that the tannins and the fresh fruit aromas invade the juices of the wine without compromising the balance. The pumping of the wine from the vat over the must for extraction is practiced as delicately as possible. As soon as the alcoholic fermentation has ended, the wines are raked many times and left to mature without any sulphur on fine lees so as to reinforce their complexity. The two grape varieties are therefore vinified separately.

TASTING NOTES

Red, purple, dense, clear with deep purple glints. The nose is powerful, complex, dark, spicy, red berries, delicate floral touch. The palate is powerful, concentrated and structured attack with a tinge of silky tannins.

FOOD PAIRING

Marius advises you to serve this wine between 10 and 12°C during an aperitif or a meal among friends.



QUICK FACTS

VARIETY

Syrah
Grenache

AGING

Stainless Steel Vats

