

# M. CHAPOUTIER

## MARIUS ROSE - 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 Grenaches are grown on clay and limestone soils mainly facing directly East, while the Cinsaults are planted on the plain in predominantly sandy soils.

### VINIFICATION

Marius rosé is a 100% pressed rosé. The musts under go very little racking in order to develop the wine's volume yet maintain its freshness. Balance is the golden rule. Alcoholic fermentation takes place at low temperature for 15 days and then the wine is aged on its fine lees in stainless steel or concrete vats for 3-4 months.

### TASTING NOTES

Bright, rose petal. The nose is floral with an amylic note. The palate is clean on entry, nice acid balance, full, enhanced by notes of white-fleshed fruit.

### FOOD PAIRING

Marius advises you to serve this wine between 10 and 12°C. Ideal for aperitif drinking, it will also go well with summer cuisine: salads, grills and dishes from the south of France.

## QUICK FACTS

### VARIETY

Cinsault  
Grenache

### AGING

Stainless Steel Vats

