

M. CHAPOUTIER

MARIUS BLANC - 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

In order to achieve a balanced and complex vintage, the vineyards which are selected are cultivated on clay and calcareous hillsides. This type of location provides favourable sun exposure conditions on the hillsides as well as sufficient water reserves in the limestone earth so 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 grapes are harvested at night time so as to prevent their oxidation and thus obtain richer and fresher wines. They are pressed directly without any maceration. No sulphur is added during the fermentation, which is carried out at a low temperature. As soon as the alcoholic fermentation has ended, the wines are cooled and left to mature without any sulphur on fine lees.

TASTING NOTES

A brilliant and pale yellow with green tints. The nose is very open, citrus aromas and notes of grapefruit and ripe fruit. The palate is ample, rich and fruity attack. Good acidities and aromas of ripe fruit give a great persistency.

QUICK FACTS

VARIETY

Vermentino

AGING

Stainless Steel Vats

FOOD PAIRING

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

