



Maison Marlère SAS
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CUVÉE GASTRONOME

AOP CAHORS

FRUITY RED

100 % MALBEC

Vinification

Fermentation in a thermo-regulated stainless steel tank.
Vinification without added sulphites, little filtered wine.

Tasting notes

Purple and sustained robe. Wine that reveals a large aromatic palette, with notes of violet and cherry cherry, and a beautiful minerality. Silky, enveloping texture.

Food pairing

Pâté de campagne with foie gras, truffle omelette, garbure de Gascogne, smoked fish, tapas...

Service temperature : 14°C à 16°C

Aging potential : Drink within 2 to 8 years

Alcohol content : 14% alcohol

100% eco-designed packaging

