



  
—MAISON—  
**MARLÈRE**  
*Vivez le Sud-Ouest!*



# CUVÉE GASTRONOME

**AOP MADIRAN**

*POWERFUL RED*

**TANNAT, CABERNET FRANC, CABERNET SAUVIGNON**

## Vinification

Maceration from 3 to 6 weeks

Fermentation at 28°C

Ageing in barrels, with about 30% to 50% new barrels

## Tasting notes

Wine that balances itself thanks to power, fruits, notes of blackberries and tannins already melted.

The texture is fleshy, the aromas developed, which promises a nice evolution

## Food pairing

Wild boar terrine, grilled beef rib, leg of lamb, roasted game, cabbage farçi aveyronnais, piperade..

Service temperature : 16°C

Aging potential : Drink within 8 to 10 years

Alcohol content : 13,5% alcohol

**100% eco-designed packaging**

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