




 —MAISON—
MARLÈRE
Vivez le Sud-Ouest!



Maison Marlère SAS
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CUVEE GASTRONOME

AOP PACHERENC-DU-VIC-BILH

FRESH, AROMATIC DRY WHITE

PETIT COURBU ET PETIT MANSENG

Vinification

Very slow pressing, with inerting to preserve freshness.

Fermentation in vats at 16-18°C

Aged for 10 months on fine lees in stainless steel vats with stirring of the lees.

Tasting notes

The wine is beautifully fresh and full-bodied on the palate. Aromas of exotic fruit, mango, pineapple and white flowers emerge, for a wine of great finesse.

Food pairings

Aperitif, smoked salmon, pibal cassolette, chipirons with Espelette pepper, poultry fondant, Ossau-Iraty, risotto...

Service temperature : 8-10°C

Aging potential : Drink within 8 to 10 years

Alcohol content : 13,5% alcohol

100% eco-designed packaging

