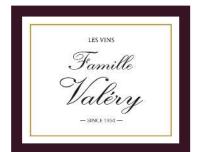


## OR SÉRIE WHITE



REGION Languedoc

BLEND 60% Roussanne, 30% Marsanne, 10% Grenache Blanc

SOIL Chalky clay with pebbles

AVERAGE AGE OF VINES 40 years

YIELD 45 HI/Ha

CULTIVATION Gentle sustainable vine management

ABV 13%

COLOR Nice yellow color with golden green tints.

NOSE Complex with citrus and white flower notes.

PALATE Great freshness and balance with a lingering finish. Salted notes

due to the location by the sea.

PRESERVATION 3 years

PRODUCTION 6,000 bottles per year

FOOD PAIRINGS Ideal with crustaceans, oysters, scallops, white fish., appetizers and

cheeses.

WINEMAKING PROCESS Night mechanical harvest with plot selection and destemming.

Soft pressing with separation of different qualities of pressed wines. Alcoholic fermentation between 15° and 17° C for 25 days.



**shipping:** 3150 Mercier | Suite 543 | Kansas City, M0 64111 **billing:** 8005 West 110th St | Suite 208 | Overland Park, KS 66210 www.marquee.com | 1.888.MARQUEE | info@marquee.com

