



CHATEAU MARQUISAT LA PÉROUSE

Organic wine, natural vinification (Dynamis)

Appellation : Bordeaux Supérieur

Terroir: Clay-limestone soil, organically cultivated vines since 2013

Grape variety: 100% Merlot

Vineyard area: 10 hectares (25 acres)

Vineyard work: biodynamic - according to natural cycles and lunar calendar

Harvest: manual and mechanical picking

Vinification: natural, no additives other than low doses of natural volcanic sulfur

Ageing: 80% in underground tanks and 20% in oak barrels for 12 months

Tasting notes

Lovely deep red hue. The nose leads with a leafy, subtly vegetal aroma. Deliciously supple and buttery in the mouth, gradually developing into succulent fruit. Only the grape and its terroir are present in the glass, nothing artificial interferes with the unequalled purity of this wine.

Serve at cool room temperature (18°C/65°F)

Pair with: red meats, cheese, charcuterie.

Origin

The Alzumara family first acquired the estate in 1939, and in the greatest respect for nature and for tradition, refused the use of any herbicides or chemical fertiliser on their vines. The property was sold in 2011 to Mr. Lévrier, who continues this approach and has gone even further, attaining organic certification and adhering to the Dynamis charter (natural winemaking principles, with no additives).

