



## MARQUISAT LA PÉROUSE

### ORGANIC and BIODYNAMIC wine

**Appellation:** Vin de France

**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. Biotope structure to work in self-sufficiency (animals, agro-forestry and respect of biodiversity)

**Harvest:** manual and mechanical picking

**Vinification:** traditional in underground tanks with indigenous yeasts, no additives other than a very low dose of sulfur

**Ageing:** 80% in underground tanks and 20% in oak barrels for 15 months

### Tasting notes

Lovely deep red hue. The nose leads with a leafy, subtly vegetal aroma. A well concentrated palate surrounded by ripe succulent fruit. The finish is long lasting – a good indication of a well-controlled yield and fully ripe grapes.

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

Pair with: red meats, cheese, charcuterie.

### Origin

This 10Ha vineyard has never received any herbicides or chemical fertilisers since its foundation (1930s). Jean-François Lévrier runs its property with the most possible self-sufficiency (animals and local plants). Located in Bourg/Blaye region, this 100% Merlot wine has a taste and a style all of its own which, in some way, sets it apart from a "standard" Bordeaux. It is a beautiful little jewel of authenticity, made with a fully natural vinification and very low added sulphur.

