

# LE PROFESSEUR

**Marselan – a cross between Cabernet Sauvignon and Grenache was first bred in 1961 by a highly respected French ampelographer Paul Truel. Ampelography is a specialist field of botany identifying vines, historically comparing vine leaf shape and colour though now revolutionized by DNA testing. We have created Le Professeur as a tribute to M. Truel using traditional vinification, a long maceration and no oak. The bouquet is rich and ripe with spicy Grenache aromas. The rich, ripe palate has blackcurrant, cassis and black olive notes leading to a fruity, juicy finish.**



IGP Pays d'Oc

## TERROIR

Like an amphitheater facing the Mediterranean, the Languedoc-Roussillon region stretches along 200 km of coastline, between the sea and the mountains. Its terroir is shaped by clay-limestone soils, sandstone, and schist, which benefit from a sunny climate ideal for many grape varieties to flourish, producing rich and authentic wines.

This grape variety, a crossing between Cabernet-Sauvignon and Grenache. Wines made from Marselan tend to be deeply coloured and incredibly food friendly thanks to their smooth palate and good level of acidity.

## WINEMAKING

The harvest is carried out mechanically, followed by destemming before vatting. The grapes ferment and macerate for 8 to 12 days at a temperature of 24-28°C to extract aromas and color. After draining and pressing, the free-run and press juices are separated, then malolactic fermentation takes place. The wine is then racked and aged for 6 to 10 months in concrete and stainless steel tanks before final blending and bottling.

## FOOD & WINE PAIRING

Perfect with moussaka, duck breast, osso buco or chocolate tart. Serve between 16 and 18°C.