

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.