

AU COIN DU MARIMONT

IGP Cévennes - Red

Au Coin du Marimont, the living is good.

Small parcels in the natural setting of the Cévenoles where working the land and vineyards, maintaining trees and respecting wildlife makes it a small corner of paradise. Au Coin du Marimont brings together the advantages of good living and responsibility that the family of 3rd generation winemakers respect on behalf of balance and sustainability of this tiny corner of the planet.





Soil: Colluvial deposits at bottom of slope with river

stones

Varieties: Merlot, Syrah

Age of Vines: 20 to 40 years old

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Vinification: Maceration and fermentation in thermo-

regulated tanks

Ageing: 12 months in oak barrels

ABV: 13,5% vol **Yield**: 50 Hl/ha

Visual Aspect:

Garnet color with high brilliance

Nose:

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Black fruit aromas and spice

Palate:

A fine and round wine, at the same time luscious and delicate. The finish is long with well integrated tannins.



Food Pairing:

Savory cuisine, game and chocolate desserts



Service Temperature: 18° Conservation: 3 to 5 years















2015 2016 2015

2015

2015

2015

2016