



L'EUGÉNIE

MEDITERRANEAN PGI

- EYES** Intense and deep, purplish colour.
- NOSE** Intense nose with notes of jammy fruit.
- MOUTH** Aromas of candied fruit, blackcurrant and plum. Notes of pomegranate and hibiscus. Slightly youthful tannins, long, persistent finish.
- FOOD & WINE PAIRING** Tajine with prunes, honey-roasted chicken, barbecued vegetables, baked Mont d'or with roast potatoes, turkey stuffed with chestnuts.

Grapes crushed and destemmed. Long fermentation in stainless steel vats.



MARSELAN 100%

