

M. CHAPOUTIER

'MARIUS' GRENACHE



Deep crimson in color with notes of blackberry, cocoa, and sweet spices. Juicy and fruit-driven on the palate with velvety tannins.

Color: Red

Grapes: 100% Grenache

Soil: Clay, limestone, and pebbly terraces

Altitude: 400 m

Skin maceration: 15 days

Farming practices: organic

Fermentation vessel: stainless steel

Aging: 6 months in concrete tanks