



# 2010 MARSANNE - ROUSSANNE LE MARIN BLANC

## Vintage

2010

## Grape Variety

65% Marsanne  
30% Roussanne  
5% Viognier

## Yield

Marsanne 40 hl/ha  
Roussanne 50 hl/ha  
Viognier 30 hl/ha

## Alcohol

13.5% Vol.

## Residual Sugar

0.6 g/l

## Total Acidity

4.29g/l H<sub>2</sub>SO<sub>4</sub>

## Pressing Process

In all cases, the free run juice from the grapes was kept separate from the pressings.

## Fermentation

The Roussanne was carefully managed through a “wild” primary fermentation and went through secondary malolactic fermentation in barrel.

## Oak Maturation

The Roussanne completed fermentation in one-year-old, French oak barrels, with daily stirring of the lees. It remained in these barrels aging for a period of four months.

## Storage

This wine aged in oak barrels within a temperature controlled cellar until bottling during February 2011, and in an air-conditioned bottle store thereafter

## Tasting Notes

There is white melon, pear drops and sweet vanilla on the nose, good acidity and balance on the palate followed by a long, generous finish.



*41 North Imports, Ltd.*