

LE PRÉSAGE

Cuvée Marselan

2019

Marselan is a modern cross between Cabernet Sauvignon and Grenache which finds an excellent individual expression in the Languedoc-Roussillon. Its potential could offer a response to global warming and allow us to conserve the powerful and distinguished character of Médoc wines despite ever increasing summer temperatures.

We took the decision to plant Marselan a few years ago, as a learning experiment, and in 2019 we were in a position for the first time to create a new wine from this grape, for the moment not recognized by any AOC, with total freedom of imagination!

We also seized the opportunity to test a more unconventional winemaking method in the Médoc – vinification and wine ageing in terracotta amphorae. This technique, which has its origins in Roman times, was used for centuries before falling into oblivion. With the return to favour of natural methods it has been rediscovered and with it, the wisdom of our ancestors. Smaller volumes, an ideal form, neutrality, and a porosity that encourages perfect micro-oxygenation.

We have selected Tava amphorae, made traditionally in an Italian pottery from local clays. These give an expressive wine which, without any oakiness, displays the richness of structure and finesse of tannins of a wine that has undergone lengthy barrel ageing, allowing the Marselan to live up to its promise of nobility and elegance on our gravelly soils. This creation is a presage of the wines of the future. Sentient, living wines, with the aptitude to express all the potential of our exceptional terroirs and honour the long history of the Médoc.

For lovers of the avant-garde and collectors of rare and exceptional wines.



HARVEST

October 7th, 2019 / Hand picked



BLEND

Marselan 100%



WINEMAKING AND AGEING

Vinification in amphorae, extraction by manual punching down, aged in amphorae for 12 months.



TASTING NOTES

Dark color tinged with beautiful purple reflections, nose of black cherries just a little jammy while remaining fresh. Very nice volume on the palate entry with tannins rather tight in the middle of tasting but without austerity. Energetic finish with just the right tension to bring the expected length still on the fruit on the finish.

Domaine Perganson is among the vineyards managed by the Vignobles de Larose group.

**Vignobles
de Larose**
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