

NARBO MARTIUS

IGP Côteaux de Narbonne

Heritage



Winemaker's note

Narbo Martius is a range of IGP Coteaux de Narbonne wines that pays tribute to this city rich in heritage. Its strategic location between Spain and Italy made "Narbo Martius" the oldest Roman colony in Gaul and still today Narbonne is known as the "eldest daughter of Rome outside Italy". Its position between land and sea has made it a privileged terroir for the cultivation of vines for more than 2 millennia. The vineyard is exposed to a typically Mediterranean climate, with hot, dry summers and mild winters. It is a terroir surrounded by massifs, pine forests, scrublands and vines on which the Tramontane frequently blows.



Winegrower's note

The grapes used to make this cuvée come from carefully selected plots. Maturity is followed by berry tastings and regular analyses which allow us to determine the optimal date for harvesting. Harvesting takes place very early in the morning, when temperatures are coolest in order to preserve the freshness of the aromas. The grapes are transported quickly to the cellar to avoid oxidation phenomena. A delicate pneumatic pressing allows to extract the juices and to keep only the best quality. The must is cold-settled before fermentation, which lasts about 20 days at around 15°C. The wines are then racked and bottling takes place fairly quickly so as to preserve the freshness of the aromas.



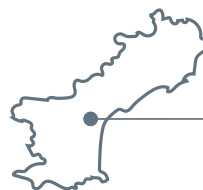
Tasting notes

Very brilliant pale pink dress. Notes of red fruits on the nose. Round and generous on the palate, aromas of redcurrant, raspberry and hawthorn.



Grape varieties

Grenache



Narbonne

To be enjoyed at 10 -12 °C, as an aperitif, with grilled meats or fruit salads.

