



DOMAINE AURIOL VIGNES RARES DE CICÉRON MARSELAN



Blend

Cabernet and Grenache Noir



Vinification

The fermentation takes place in thermo-regulated stainless steel vats, starting off at 28°C and falling to 25°C for the next 10 days. The wines are notably full-bodied, with delicate fruit flavours. Maturing takes place partly in vats and partly in barrels where the decanted wine undergoes malolactic fermentation.



Terroir

Vineyard situated in the western Aude on the high terraces of Ribaute territory. It benefits from a Mediterranean climate where daytime temperatures are moderated by nocturnal coolness and middle-range altitude. This favours the development of aromas in the ripening grapes, allowing for the elaboration of a range of concentrated wines which nevertheless maintain equilibrium on an acidic base. The Marselan vines are implanted in a stoney soil of the quaternary era.



Tasting

Deeply coloured with glints of violet; a powerful nose with scents of soft red fruit and jammy black fruit. Supple in the mouth, the tannins are soft and there is good aromatic intensity.



Wine Pairing

Cured meats, grilled food, and cheese.



Price Range

High

ABOUT

The Garden of Rare Vines is an experimental vineyard designed for a water-economising form of viticulture which takes into account the overheating of the planet and engages in an economy orientated towards the long-term. A vineyard of 10 hectares which incorporates specific clone and root-stock selection by making use of 27 control trenches for the identification of different soil-types. Marselan is one of a collection of 4 “atypical” grape varieties represented on the terroir of Château Cicéron: Cabernet Franc, Albariño and Verdejo, each with clone and root-stock selection adapted to the mosaic of soils. Start-up of the project: 2009 – plantations staggered between 2011 and 2013.