



## la Marquise de l'Orpailleur

*"It was a bygone era when Pagnol brought his characters to life in Provence, filled with sweet smells and sunlight. When townspeople gathered on Sunday afternoons, Marquise wine was served. Each household had its own recipe, its own unique flavour. Men talked loudly, women more quietly, but the most important things remained unspoken. Love was in the air, people enjoyed each other's company and laughed without inhibitions. We've tried to recreate the joy and poetry of those times: raise a cheer and **be happy!**"» Marc Grau*

### GRAPE VARIETY

100% vidal

### DESCRIPTION

With its amber colour, la Marquise has an exuberant nose of white flowers, vanilla, chocolate and citrus. These explosive fruity aromas offer a long-lasting taste reminiscent of almonds.

16% alc./vol. / 500 ml

**SUGAR** 204 g/L

### ELABORATION PROCESS

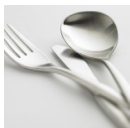
White wine macerated in citrus and spices.

**SERVING TEMPERATURE** 7° to 10°C

### RECOMMENDED STORAGE

High ageing potential

**ORIGINAL VINTAGE** 2000



Serve at cocktail time or with candied pineapple smothered in maple syrup, caramelized apples, 70% cocoa chocolate, figs and honey, carrot cake, white chocolate mousse.

### REVIEWS

*"Beautiful amber colour. Flower, mandarin bark and orgeat flavours with fresh grape overtones. Smooth and well-balanced, long-lasting and pleasant taste with a slightly bitter finale for an added feeling of freshness. A romantic aperitif."*

**Thierry Debeur - Le petit Debeur**