



• DOMAINE DE •
SURIANE

depuis 1884

Merveilles
IGP Méditerranée



“Fruity & balanced”

GRAPES

100% Marsellan

The Marselan grape variety combines the power of Cabernet-Sauvignon and the roundness of Grenache. It allows us to produce colorful and aromatic wines with soft tannins and without bitterness.

TERROIR

Our grapes ripen on our maritime terroir to the south of the property. On these fertile and sunny lands they give us IGP wines which combine lightness, fruity and roundness.

WINE MAKING

Destemming, crushing, and alcoholic fermentation at 26°C.
Maceration for 10 days to preserve maximum fruit.

TASTE

With a beautiful ruby color, the nose is delicious with aromas of black cherry and licorice. The palate is balanced, fleshy but without excess with light and soft tannins.

SERVING

A red wine with a fruity and balanced Mediterranean character to be enjoyed easily with a plate of charcuterie, grilled meats or slow-cooked meat.

Serve between 16°C and 18°C.

Gencod: bottle 3 760 247 970 166 / box 3 760 247 970 173

Packaging: box 6 bottles / pallet 600 bottles

Contains sulfites 13,5% vol