
ENSÉDUNE MARSANNE

With Ensédune, discover the essence of Languedoc!



Vintage: 2016
Producer: Foncalieu
Country: France, Languedoc
Alcohol: 13.5%
Composition:
100% Marsanne

WINEMAKER NOTES:

At the edge of the Mediterranean sea, the Oppidum Romain d'Ensérune dominates the terroir of the Ensédune wines. It is characterized by one of the warmest and driest climates of France located at the west of Béziers. Proud of a thousand-year-old tradition, the Ensérune winegrowers were keen to develop their vineyards by acclimatizing grape varieties from various horizons. Created by teamwork, the Ensédune range is the product of generations of collaboration by winegrowers and presents unusual grape varieties for monovarietal wines.

TASTING NOTES:

Mineral, rich, fine aromas, peach and citrus fruits, floral notes of acacia, honeysuckle, jasmine, and hawthorn. Concentrated aromas on the palate. To be tasted with white meat, cheeses, and shellfish.

VINEYARD:

Loves hillside terroirs, acidic pebbly soils, and dry lands. Found to the north of the VPE area (Cazouls, Maraussan).

VINIFICATION:

Grapes harvested at full maturity at the hottest time of the day. Oxygenation of the grape must after pressing to eliminate polyphenols which would create bitterness in the finish wine. Fermentation at 20 degrees Celsius in French oak barrels, medium toast.

VITICULTURE:

Marsanne is a vigorous, late-maturing variety originating from the Rhone valley. Its high levels of tannins hampered the production of the first vintages. But since then, the vine growing and oenological teams have found the right formula. It's the flagship variety of the range!

Bottle Size: 750 mL

UPC Number:
3298027186952



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

