

CELLIERS D'ORFEE

Great wines signing Languedoc

MARRAGON 2008

Red wine

Appellation: AOC Corbières

Terroir : LEZIGNAN

Soil type: clayey and limestone

Surface : 100 Ha

Yield : 50 hl/ ha

Grape varietie : Carignan 20 %
Black Grenache 60 %
Syrah 20%

Vinification :

Harvested grapes totally destemmed.
Traditional vinification maturing in tank .

/Alc : 14%

Tasting notes :

Appearance: bright, clear, garnet colour with red chery glints.

Nose: clean, good intensity, mature with fruit character
(red fruits) kirschee.

Palate: dry red wine with good acidity, smooth and well
balanced. Medium to full bodied, thin and rounded tannins.
Fruit intensity character. An pleasant lenght with spicied aftertaste.

Matching food and wine :

Roasted white meats. Grill,soft cheeses.

Best enjoyed within : 2 years

Awards :

Vintage 2008 ~ Bronze Medal at concours général agricole
Paris 2010

Vintage 2007 ~ Bronze Medal at concours des grands vins
of Languedoc Roussillon 2009.

Vintage 2006 ~ Gold Medal at concours des grands vins
of Languedoc Roussillon 2008
Bronze Medal at Concours Mâcon in 2009
Bronze Medal at concours des vinalies nationales in 2008.



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