

La Marouette

The Marouette wines are part of the Naturally SYMPATHIQUE line from French organic wine brand Terroirs Vivants, the new marketing umbrella for Jacques Frelin and Olivier Azan. These wines are gourmet and modern, made with only certified organic grapes by pioneers of French organic viticulture. Accessible to the inquisitive, they are natural and honest wines, with the sensation of ripe fruit. The vineyard parcels selected by Terroirs Vivants are judged by the potential of the fruit's expressiveness. They are worked, from planting to vinification, with the aim of giving you living "vivant" wines that are naturally "sympathique," or friendly. In other words, adapted to your desire for pleasurable wines at accessible prices. La Marouette wines are grown in the Languedoc region of southern France.

Chardonnay: Pale straw color with green reflections. Complex nose of lemon and tropical fruit. Smooth buttery taste with honey-like finish. Drink with seafood and light meats or as an aperitif.

Sauvignon Blanc: Clear light yellow with green reflections. Intense varietal nose of sauvignon blanc. Fine, lively taste with floral aromas and well rounded flavors. Very balanced. Drink as an aperitif or with fish and shellfish.

NEW **Viognier:** The latest white from Terroirs Vivants, this southern French Viognier has rich aromas of peaches, apricots and tropical fruit, with a light clean finish. Excellent as an aperitif, with Asian, vegetarian and seafood dishes.



Cabernet Sauvignon: Deep red color with ruby reflections. Characteristic nose of pepper, cassis and blackberry. Full, generous taste with aromas of tobacco and chocolate. Structured but well rounded tannins. Drink with grilled or broiled white and red meats

Merlot: Deep red color with violet reflections. Intense nose of black fruit and leather. Nice balance with persistent finish. Full bodied with good structure. Drink with red meats and cheeses.

NEW **Syrah:** A new red Marouette! This Syrah is an excellent bargain, bringing you the spice and dark fruit of this southern French variety in a light, New World style. It has a nice balance of fruit and tannin, and can be appreciated with all meats, cheeses and grilled fish.