Domaine de l`Armet Marselan IGP 2024



Producer

Also called `Clos l`Armet`, this domaine is situated next to Montpellier and has been family run by the Biscaye family for five generations. Emmanuel Biscaye has been in charge since the death of his grandfather over 15 years ago. He was still a student when he inherited the domaine and has worked to update the vineyard and vinification techniques to create wines which are modern and dynamic, but still in keeping with the family traditions.

Tasting Notes

Made from 100% Marselan (a crossing of Grenache and Cabernet Sauvignon), the wine is an intense ruby red in colour with notes of fresh black fruits on the nose. Soft and ripe on the palate bursting full of blackberry and cherry flavours with an undertone of liquorice. Silky tannins support this soft wine which finishes long and fruity. Currently undergoing conversion to organic and will be certified in 2022.

Food

Serve with grilled meats, cold meats, pate and hard cheeses.

Technical Information

Country	France	**Dry/Sweet Style**	Dry
Grape(s)	Marselan (100%)	**Alcohol Content**	13.5%
Type	Red	**Closure Style**	Screw cap
Style	Not Set	**Organic/Biodynamic**	Organic certified
Oaked Style	Oaked	**Allergens**	**Milk:** No **Egg:** No
Body Style	Medium bodied	**Vegetarian/Vegan**	**Vegetarian:** Yes **Vegan:** Yes
Sustainable	Yes-sustainable practices		

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