

# Domaine de l'Armet Marselan IGP 2020



## 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	14%
Type	Red	Closure Style	Screw cap
Style	Not Set	Organic/Biodynamic	No
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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