

MCC MESSIDOR

MARIANNE WINE ESTATE

Wine of Origin:

Varietal(s): Chardonnay/Pinot noir

Analysis: Alc. 12% | Residual Sugar 1.4 g/l | Total Acidity 6 g/l | pH 3.31

Style: Méthode Cap Classique style

WINEMAKING

The wine is elaborated in a classic Méthode Cap Classique winemaking process where secondary fermentation takes place in the bottle the wine is sold in. No “dosage” were added - safeguarding the freshness and crispness of the natural

Produced by Saltare wines and labelled by Marianne Wines

TASTING NOTES

Vintage: Non vintage

Sensory comments:

Food Pairing:

ABOUT MARIANNE

Our Property. Est. 2004, the Marianne Estate is a 36-hectare boutique wine estate located on the foothills of the Simonsberg Mountain. The estate features 25 hectares of vineyards, Tasting Room & Cellars, Luxury Accommodation and the Floreal Brasserie.

A Tradition of Winemaking. Christian Dauriac, the proprietor of the Marianne Estate, has been making wine in Bordeaux for over 30 years. He currently owns three Chateaux in Bordeaux: *Destieux* (Grand Cru Classe of Saint-Emilion), *Montlisse* (Grand Cru) and *La Clemence* (Pomerol). Christian regularly brings in specialists from France to lend expertise with the winemaking and viticulture.

Terroir. Climate, soil, altitude and slope orientation are essential elements required in capturing as much varietal character as possible. The climate is mild to warm with southern winds, ensuring grapes are cooled to optimum temperature for maximum character and flavour. Soils are predominantly medium textured and an average annual rainfall of 800 mm ensures minimal irrigation.

