Marcel Q is a tribute to the third and fifth generation of the Quancard family.

Our founders would have been proud of this original, slightly rebellious range, that does not follow the traditional AOC rules.

Marcel has a carefree style that will arouse your curiosity and your desire for exciting new flavours and aromas...

# THE VINEYARD

LOCATION: SAINTE RADEGONDE ON THE EASTERN SIDE OF THE DEPARTMENT

TERROIR: CLAY-LIMESTONE.

PRODUCTION: 36 000 BOTTLES

GRAPE VARIETY: CABERNET FRANCE

## THE WINE

#### **Blend**

100% Cabernet Franc.

#### Vinification

Mechanical harvests
Traditional vinification.
Temperature-controlled fermentation

#### **Ageing**

In stainless steel and concrete vats.

#### **Tasting**

This is a very lightly coloured rosé. The nose is aromatic and seductive with aromas of fresh berries (raspberry and Tagada strawberry) and boiled sweets.

The palate is crisp and fresh, with a perfect balance between acidity and richness, giving an impression of freshness and instant appeal.

Its pale colour and expressive style make this a very modern, festive rosé.

### **Food Pairing**

Perfect for an outdoor aperitif with friends, by the pool... with some seafood tapas, sushi, or whatever else takes your fancy!



