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: 16 000 BOTTLES
GRAPE VARIETY: MERLOT

## THE WINE

#### **Blend**

100% Merlot.

#### Vinification

Mechanical harvests
Traditional vinification.
Temperature-controlled fermentation.

#### **Ageing**

In stainless steel and concrete vats.

#### **Tasting**

Ruby red colour. Intense, very pleasant, aromatic nose of fresh, ripe red fruit (blackberries, cherries, blackcurrants), and sweet spices.

The palate has the same easy-going character with very supple, well-integrated tannins.

This is a very enjoyable, generous, rounded, fruity wine.

### **Food Pairing**

A red to be opened with friends, as an aperitif, with savoury snacks, charcuterie, pizza, etc.





