



# **LE P'TIT CANCAN**

This lively, crushty, uncomplicated wine comes from the Marselan varietal. It punches high above its weight.

Fusion between Cabernet-Sauvignon, Bordeaux varietal and Grenache, a mediterranean varietal.

# **Appellation**

IGP d'Oc.

# **Grape variety**

100% Marselan.

## Age of the vines

7 years.

### **Terroirs**

Old decalcified terraces and soils slope of sandstone and sand.

# Mode of driving the vines

Guyot.

## **Yield**

45 hl/ha.

## **Vinification**

The grapes, from which the stalks has been removed from the vine, macerate in whole berries for a short period (4 to 6 days) at controlled temperature (25°) in order to ensure a lighter juice and very fine tannins.

# **Aging**

In stainless steel vat.

### **Tasting notes**

Beautiful ruby colour, with fragrant scents and aromas of cherries, strawberries and raspberries that develop a mouthfeel of natural freshness.

### **Food matches**

This friendly, light wine, easy going, perfect to share with friends from aperitive to desert, is ideal companion for all picnics, it is now part of the Gourgazaud gustatory universe.

Serve between 12°-16°.