



## 2012 Le Marin Blanc



At Domaine Sainte Rose, we work entirely in the Indication Géographique Protégé (IGP) system, which allows us to plant the grape varieties outside of the AOC classification. We classify all our wines as Pays D'Oc or IGP Cotes de Thongue due to the situation of the Domaine right beside the river.

Le Marin is one of the southerly winds that blows into this region from the Mediterranean usually bringing rain. However, if the Marin blows and there is no rain, it is known as a Marin Blanc. This wine is a blend of Roussanne, Marsanne and Viognier, all of which thrive in dry climate conditions and which benefit greatly from a helpful Marin Blanc.

As with all the grapes grown at Domaine de Sainte Rose, the Roussanne and Marsanne were picked at night to protect the juice and to bring the fruit into the winery at a moderate temperature. They are vinified separately. Both began their traditional fermentation in temperature-controlled stainless steel tanks, but the Roussanne was then transferred to new and 1-2 year old French oak barrels to complete fermentation. The Roussanne remained in these barrels in our temperature controlled barrel cellar to age for 6 months.

The 2012 Le Marin Blanc shows a yellow gold color. On the nose, white melon and pear hints blend with sweet vanilla. Rich caramel flavors are balanced by great acidity and ends with a silky-smooth, almost glycerol finish.

Serve chilled with grilled fish or fresh cracked crab.