Le Professeur Marselan

Description:
Le Professeur Marselan is a ripe, fruit-forward red from the Languedoc in southern France, made from 100% Marselan. It has an intense colour and generous aromas of blackberry and blackcurrant, with hints of violet and black pepper. The palate is rich and concentrated, with juicy dark fruit, gentle spice and soft tannins. It is aged for six months in stainless steel tanks on its fine lees, rather than oak, keeping the emphasis on the fruit. A warming, easy-going red that works well with hearty food.

Tasting notes:
Blackberry, Blackcurrant, Plum, Violet, Black Pepper, Spice, Soft Tannins

Allergens:
Contains sulphites.

Dish Pairing:
- Steak and chips
- Slow-cooked beef
- Rustic tomato pasta
- Ratatouille

Talking Point:
Marselan was created in France in 1961 by Paul Truel, a grape specialist known as an ampelographer. It is a crossing of Cabernet Sauvignon and Grenache, combining some of Cabernet's colour and structure with Grenache's ripe fruit. The name comes from Marseillan, a town near where the grape was first developed. The label's laboratory-inspired design is a tribute to Truel and his work identifying and developing grape varieties.