



MARIUS CÉSAR

MARIUS CESAR wines pay homage to my ancestors, originally from a family of winegrowers and coopers established at the heart of Rhone Valley since the 1800s. MARIUS CESAR offers a large range of French wines coming from unique terroirs and selected plots. Made from an ancestral know-how, MARIUS CESAR style ensures automatic complexity and intensity on every cuvee. "Vinum Augusta", literally Augustus's wine refers to the Roman emperor who enabled the rise of the antic cities of Orange (Antic theatre) and Laudun (Caesar camp) at 1st century BC.



Varieties: 60% Grenache, 40% Syrah

Color: Red

Alcohol content: 14,5%

Press: 87 pts *Wine Enthusiast* (2017)

AOC COTES DU RHONE VILLAGES LAUDUN « VINUM AUGUSTA »

TERROIR

Laudun was built at Roman times and is now a picturesque southern French village that shelters in its surroundings a well-drained mixture of clay and limestone, rich in fossils of oysters and other sea shells left by the retreating sea in the Mesozoic era, some 250 to 65 million years ago.

VINIFICATION & AGEING

Syrah is harvested at maturity, Grenache at over maturity. Hand harvested with the first grape selection carried out in the vineyard. Fast transport to the winery to prevent oxidation. De-stemming and final selection by hand on the sorting table before each variety is vinified separately. Numerous releases, punching of the cap and lees stirring during the vinification. The tannic Grenache and Syrah are aged in French oak barrels (1/3 new, 1/3 one wine, 1/3 two wines), while the softer of Grenache is matured in concrete vats and 100-year-old oak vats to preserve the fruit. Bottling takes place in March, after more than a year of ageing and a light filtering.

TASTING NOTES

"Suppleness and Finesse"

Color – Dark ruby.

Nose – Aromas of dark fruits, violets and cedar, ending on notes of thyme and coffee beans.

Palate – Ample and elegant with apparent yet soft tannins. Flavors of wild berries and black cherries. The finale is remarkably long.

FOOD & WINE PAIRING

Serve at 60° F.

Lamb stews, grilled beef with pepper sauce, mushroom risotto, chocolate pie will accompany this wine to perfection.

