



MARIUS CÉSAR

MARIUS CESAR wines pay homage to my ancestors originally from a family of winegrowers and coopers 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 aromatic complexity and intensity on every cuvee. Fluvium Ligerim evokes the Loire river defining the microclimate of Pouilly-Fumé (Loire valley).



Variety: 100% Sauvignon Blanc or Blanc fumé

Color: White

Alcohol content: 12,5% alc by vol

Press: 90 pts Wine Enthusiast (2021 vintage)

AOC Pouilly-Fumé “Fluvium Ligerim”

TERROIR

The grapes come from a terroir mainly made of Villiers limestone and Kimmeridgian marls. Exposition is South/South East with 35-year-old vines.

VINIFICATION & AGEING

100% stainless steel tanks. Alcoholic fermentation at low temperature. No Malolactic fermentation.

Late bottling for a natural enrichment of the fine lees.

TASTING NOTES

“Smoky & Vivid”

Colour – Pale gold with green hints.

Nose – Mineral, smoky and fruity bouquet with citrus and other aromas like lemon, lemon peel and gunflint.

Palate – Dry wine with citrus aromas of lemon, smoky flavors, bracing acidity and flinty-smoke flavors.

FOOD AND WINE PAIRING

To be served between 50°F – 54°F

Enjoy it with goat cheese (Crottin de Chavignol), seafood, smoked salmon or roasted chicken.

