



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. "Mistral Terra" literally "Land of wind" refers to the northern wind called "Mistral" that blows on the Rhone Valley's vineyards.



Varieties: 70% Grenache, 10% Syrah, 20% Mourvèdre.

Color: Red

Alcohol content: 14,5% by vol

Press: 88pts Wine Enthusiast (2018), 87pts Wine Spectator (2018).

AOC COTES DU RHONE « MISTRAL TERRA »

TERROIR

A great wine that shows character and elegance, and honors the historical grape varietal, king of the southern Rhône: Grenache. To get the best out of Grenache, sustainable viticulture is applied, with a strict winter pruning in order to limit the yield in favor of concentration. The Grenache is hand-picked at good maturity.

VINIFICATION & AGEING

The vinification is traditional. After a light crushing, it takes place in closed concrete tanks, during, 15 to 20 days, at 28-30°C. Two daily pump-overs, release and lees stirring are carried out during the alcoholic fermentation. After completing its malolactic fermentation, the wine is aged in centenary oak vats as well as concrete vats for 8 to 12 months. Bottling takes place in the Winter of the year following the harvest.

TASTING NOTES

"Fruity and Round"

Color – Dark ruby with light edges.

Nose – Medium intensity with aromas of small stone fruits and delicately spicy hints of pepper, thyme and garrigue (bush land).

Palate – Smooth, warming and elegant. Its aromas recall wild red fruits, dark cherries, forest floor and hint of liquorice. The tannins are round and well-matured.

FOOD & WINE PAIRING

Serve at 17 °C. Enjoy with a wild mushroom omelet, beef filets, veal stew or with a chocolate dessert.

