

Domaine de l'Armet Marselan IGP 2020



Producer

Also called 'Clos l'Armet', this domaine is situated next to Montpellier and has been family run by the Biscaye family for five generations. Emmanuel Biscaye has been in charge since the death of his grandfather over 15 years ago. He was still a student when he inherited the domaine and has worked to update the vineyard and vinification techniques to create wines which are modern and dynamic, but still in keeping with the family traditions.

Tasting Notes

Made from 100% Marselan (a crossing of Grenache and Cabernet Sauvignon), the wine is an intense ruby red in colour with notes of fresh black fruits on the nose. Soft and ripe on the palate bursting full of blackberry and cherry flavours with an undertone of liquorice. Silky tannins support this soft wine which finishes long and fruity. Currently undergoing conversion to organic and will be certified in 2022.

Food

Serve with grilled meats, cold meats, pate and hard cheeses.

Technical Information

Country	France
Grape(s)	Marselan (100%)
Type	Red
Style	Not Set
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Screw cap	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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