

# ÉCLAT DE SOLEIL



## Malbec Rosé

Coteaux d'Ensérune, Pays d'Oc IGT,  
Languedoc, France

### VARIETAL

100% Malbec

### VINIFICATION

This wine is soft pressed after five hours of skin contact to produce a light pink wine. Fermentation occurs under controlled temperatures in stainless-steel tanks with select yeast. Five days resting on the lees are followed by two days of cold settling.

### BACKSTORY

The vines that produce this wine are grafted from Argentine Malbec, which of course comes originally from Cahors in France. The wine maker is Argentine, and he searched all over the Languedoc for a place that would produce the characteristically bright and intense Malbec of his home country. He found this possibility in partnership with winegrowers from the Coteaux d'Ensérune, who follow a 1,000-year-old viticultural tradition marked by an historically un-French willingness to develop varieties from other horizons. The unique soils on the Montandy plateau outside Béziers are red, chalky and acidic with traces of iron. This combined with the classic Mediterranean climate, make the area an ideal home for Malbec.

### TASTING NOTE

The nose is intense with concentrated red berry aromas mixed with hints of springtime flowers. The expressive palate is bursting, with gorgeous, ripe fruit followed by a bright, tangy finish.

### FOOD PAIRING

Pair with Mediterranean cuisine like fish with Provençal sauce and seafood paella or try with grilled chicken and fish. Also delightful as an aperitif.

### THE LABEL

Eclat de Soleil embodies the sparkling reflection of sunshine over the white soils of Languedoc's vineyards where this Malbec Rosé is grown.

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