2024



Rosé de La Marzelle 2024

Vin de France

La Marzelle's AB certified Rosé

Its pastel pink colour, clear and vivid, is obtained by direct pressing.
On the nose, the aromas of strawberry, pear and citrus fruits with spicy notes offer very voluptuous taste sensations.

On the palate, the wine is full-bodied, with aromas of yellow fruits, pear and citrus notes.

Owner:	Family Sioen
Vineyard:	17 ha of adjoining land
Grape varieties:	60% Merlot 20% Cabernet Franc 20% Cabernet Sauvignon
Density:	5 700 - 7 150 plants/ha
Average age:	30 years
Production:	2.800 bottles 1.200 magnums
Situation:	Upper terrace of Saint-Emilion formbed by the former Isle riverbed
Soil:	Gravel soils, Sand on clay, Old sands
Pruning:	Bordelaise method (2 canes per vine)
Date of harvest:	10/09, 04/10, 08/10 2024
Bottled:	February 25th 2025
Alcohol:	12.5%

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