## Vin rouge 2018 Cuvée Marcel



## **Sommelier Nordiq's note**

Domaine Labranche Vin rouge *Cuvée Marcel* is the proof that Quebec has great terroir for red wine. It is both a powerful and elegant wine, dominated by fruity, floral and spicy aromas, which has everything to please lovers of more full-bodied reds. A product that will pleasantly enhance your family dinners around the barbecue. A bottle that will reveal its greatest potential after a few years spent in the cellar.







Blend of Frontenac noir & Petite perle



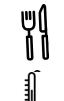
Purple color with garnet reflections



Deep fruity nose of black and ripe wild cherries, with a floral touch of violet



Notes of mocha coffee and vanilla add to the fruity and floral bouquet detected on the nose.



The lively acidity balances the tannins and the bitterness at the finish







13 % alc./vol.



Dry < 1 g/l



Drink now or can age 3 to 5 years. Once opened, the bottle can be kept up to 5 days cool with an airtight cap

- Édition Limitée -