

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.



4 months in stainless steel vats on lees and 12 months in new French oak barrels



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

Ideal for red meats on the barbecue or the Lac-Saint-Jean meat pie



Serve chilled between 12 and 14 °C



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 -