



**MARIS - NYMPHE ÉMUE  
LANGUEDOC  
2020**



FRANCE



Maris is produced on the foothills of the Black Mountains near Carcassonne, where the Mediterranean Sea, France, Spain and the Pyrenees mountain range come together. Its limestone terraces facing the Aude river valley are perfectly suited for growing Syrah and Grenache. Preciously crafted by Robert Eden, Maris offers great value wines made with organic grapes. Robert Eden is a recognized authority on Organic and Biodynamic viticulture, giving lectures on the need to reduce the negative impact on the environment from non-sustainable farming.

“There are organic, sustainable and environmentally minded winemakers, and then there’s Robert Eden. No one in France can compete.” Wine Enthusiast

“Maris is one of my favorite estates. Incredible values and a great example of high-quality wines” Jeb Dunnuck

The “Cuisse de Nymphé Emue” is a variety of pink, a very pale pink pulling slightly on the mauve. It was brought to France at the end of the 17th century, from Crimea. This coloured Languedoc rosé is a testament to exceptional sunshine. Pressed directly without contact with the skins, it reveals a fleshy pink color worthy of a «Thigh of Nymph Emue».



**Winemaker**  
Robert Eden



**Organic Wine - Biodynamic Wine**  
**We support biodiversity protection with the association ASPAS.**  
*12% of Maris Wines's profits will serve to purchase & protect an area in the South of France restoring it to its natural biodiversity.*



**Winemaking**  
Our rosé is pressed directly without being in contact with the skins and is fermented in a stainless-steel vat.



**Tasting**  
The nose and mouth confirm this impression through notes of red berries and citrus fruits.



**Food pairing**  
Its roundness and hint of acidity are perfect to accompany a picnic, salads, barbecue.



**Occasion**  
A summer rosé par excellence to share with friends



**Serving temperature**  
10° - 12°C



**Grape varieties**  
100% GRENACHE



**Bottle size**  
75 cl

