## MARIS Orange





- **Location**: Château Maris is in AOP Minervois La Livinière, Languedoc, nestled between the Mediterranean Sea, Pyrenees, and Black Mountains.
- **Eco-Friendly Practices:** Certified Biodyvin, Demeter, Biodynamic estate that uses native yeast, avoids fining/filtering, and ploughs with Percheron horses.
- **Hemp Cellar:** Houses the world's first hemp-based cellar, a sustainable, recyclable, and CO2-storing building.
- **B Corp Certification**: First European winery to earn this certification, emphasizing sustainability and social responsibility.
- Size: The estate spans 120 acres dedicated to eco-conscious wine production.

## **OUR WINE**

## **Winemaking Process:**

Maris Orange is made from white grapes but is vinified like a red wine. The process involves fermenting the grapes with their skins and yeast for five days, a technique known as skin-contact fermentation. This approach results in a white wine with extended skin contact, fermented at the higher temperatures typical of red wines. As a result, the wine develops a richer color, enhanced flavors, and a subtle tannic structure.

**Taste:** Warm sunshine beams through the Muscat grape. The juice is dry & succulent, smooth and satisfying. Keep slightly chilled. Gorgeous on all occasions even in Winter.

**Pairings**: A versatile companion to mixed salads, poultry, and white meats, this wine enhances every dish with its fresh and balanced character.

## **TECHNICAL INFORMATION**

**APPELLATION:** Vin de France

**BLEND:** 100% Muscat Petits Grains

SRP: \$19.99

**ACCOLADES: 91pts Tasting Panel** 

WINEMAKER: Robert Eden

**AVAILABLE FORMAT: 75cL** 

**ABV:** 13 %

**RESIDUAL SUGAR**: <2g

**CLOSURE:** Crown cap

**IMPORTER: CORDIER USA** 

UPC: 840877000754



