



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Le Professeur Marselan

Price	£10.49
Code	PROF015

The Marselan grape was created in 1961 by Paul Truel, a leading 'Ampleographer' (Ampleography is the science of identifying, naming and classifying vines and grape varieties). Nowadays this is all done through DNA, but in Truel's time, it was a highly skilled and scientific process. He was described as man of rigor, an insatiable researcher, untiring worker, endowed with a breath-taking memory and an unparalleled observer. The idea of him working away in the lab, combined with the test tubes, flasks and pipettes often seen at wineries gave us the idea of Le Professeur. We then contacted an artist based in Carcassonne – Sylvain Rouaud who came up with the label as a tribute to Paul Truel.

Tasting Notes:

Dark and intense ruby with purple hues in the glass. The nose is perfectly spiced with hints of black pepper and violet with aromas of blackberry and cassis. This wine offers a rich and dense mouth feel, followed by concentrated flavours. The finish is long and juicy with subtle tannins





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Specification	
Vinification	Marselan is one of those grapes that you have probably heard of but never tried in its pure essence - in the Languedoc much of the Marselan is grown and blended away, used as a 'filler' in wines ranging from Cotes du Rhone to Chateauneuf and innocuous Languedoc reds. This is remarkable different and expresses the sheer joyful lush fruit that shows the character of both Cabernet Sauvignon and Grenache
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grapes	Marselan
Genres	Vegan, Vegetarian
Vintage	2022
Body	Soft, fruity and smooth
Producer	Fredéric Garrabou
Producer Overview	Fred was born in the small village of Limoux, situated amongst the Languedoc vineyards. His father and both his grandfathers were vine growers, and he grew up immersed in the vineyards, assisting his father from a young age. The cultivation of vines has always captivated him, as he believes that the finest wines are crafted in the vineyard.
Closure Type	Screw cap
Food Matches	Enjoy this wine at room temperature, with beefsteak and French fries, beef stew, rustic pasta
Press Comments	Silver Medal, 88 points- London Wine Fair, 2024. Brian Elliott, Midweek Wines, June 2023: "Marselan is a cross between cabernet sauvignon and grenache and was developed in France about 60 years ago. While older marselans can display their parent's typical flavours and richness, young versions like this often provide lighter, youthful, summer drinking when gently chilled. Dark in colour but light in body, this example delivers juicy blackcurrant and red plum flavours coupled with good acidity and suggestions of fudge and cinnamon." JancisRobison.com, 2023: "Pretty much everything you want Marselan to be. Juicy, as sweetly ripe and dark as a fistful of late-summer figs soured in cassis. Read more online