Le Professeur Marselan

Price	£11.49
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 a 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	The grapes are harvested when reaching the perfect level of ripeness.For Marselan this usually means late August, sometimes into late September depending on the annual vintage conditions. All the berries are destemmed before maceration at 5°C in an inert atmosphere to avoid oxidation and extract the subtle aromas and fine tannins. The wine is aged for 6 months in stainless steel tanks, on its fine lees.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grapes	Marselan
Genres	Vegan, Vegetarian
Vintage	2025
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	Wine Merchant Top 100, Highly Commended, 2025. David Williams, The Guardian, August 2024, A toast to the remarkable new 'Piwi' grape varieties: "a sumptuous ripe black-fruited southern French red from the marselan variety that was bred in France in the early 1960s from grenache and cabernet sauvignon." Silver Medal, 88 points- London Wine Competition, 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. **Read more online**