

**FER DE SOIF**  
AOP MARCILLAC – MANSOIS  
LIVELY & FRESH RED WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



**PROFILE:**

In the heart of the Aveyron region is hidden the Marcillac AOP consisting of only 200 hectares, planted only with the Mansois grape. With its terraced landscapes and red soils, it is one of the most beautiful landscapes in the French wine regions. It is also the most northern wine producing area of the French South-West, against the foothills of the Massif Central Mountains. With a nice, brilliant dark purple colour, this red wine offers silky tannins, aromas of black currant as well as a floral notes. Served chilled, it is easy to drink and can be enjoyed young.

**WINEGROWING:**

- Grape variety: Mansois
- Climate: the most continental of the South-West wine region, winters are very cold whereas summer is hot and dry. Autumn is temperate, allowing a late harvest of the Mansois grape, at full ripeness.
- Terroir: the Marcillac terraces overlook a superbe little valley. The very steep slopes permit only limited work with machines. This wine producing region was inherited from monks at the Abbey of Conques, it has a unique panoramic view, owing not only to its sharp slopes and lines of terraces, but also its contrasting colours. Red dominates, because the soils contain a great rate of iron oxide. We call them the “rougiers”.

**WINEMAKING & AGEING:**

Rather late hand harvest starting in October 10th. Traditional winemaking with gentle extractions. Controlled-temperature alcoholic fermentation (23°C maximum) and maceration between 12 and 18 days. Ageing is done in tanks to preserve grape variety aromas. Bottling after 10 months of ageing.

**TASTING NOTES:**

A brilliant dark purple colour with an expressive, fresh bouquet with characteristic liquorice and violet aromas. There is also a touch of peony and red pepper. The palate has the same range, with freshness as well as supple, rich structure.

**SERVING & PAIRING:**

- Service temperature: 15 °C
- Ageing potential: 3 years
- Food pairing: pot au feu, poultry, veal, sweet-and-savoury meat dishes, osso bucco, couscous, marrow bone, sausages, tartiflette, raclette, tuna...



EAN: 3760201500903  
Weight: 1.40 kg  
NOMACORC  
Dim: 300 x 88 ø mm



EAN: 23760201500907  
Dim: H190 x L315 x I260

Bt orientation: →  
Weight: 8.4 kg



EUR (80 x 120 cm)  
8 layers x 11 cs = 88 cs

Weight: 800 kg  
Height: 1.7 m



EAN: 13760201500900  
Dim: H190 x L510 x I315

Bt orientation: →  
Weight: 18 kg



VMF (100 x 120 cm)  
5 layers x 12 cs = 60 cs

Weight: 1 000 kg  
Height: 1.7 m

6 BT

12 BT