



Terroir

Soil type: sandy.

Exposure: open country.

Age of the vines: 25 years on average.

Yield: about 50 hectolitres/hectare.

Grape variety:

Marsanne "Franc de pied",
which is a non-grafted vine.

The way we cultivate our vines

Traditional and entirely manual methods
are used to cultivate the vines.

No systematic treatment,
pesticides are used with moderation
and only as and when required.

Yield control

July-August: green harvest.
Thinning out the leaves.

Fermentation in vats and barrels.

Maturing: 12 months.

Temperature and hygrometry control.



Vin de Pays

Marsanne

Wine characteristics

This varietal white wine with a golden yellow colour
has spring-flower fragrances and a very fruity taste.

The wine, the dishes

The ageing potential for this wine is about 3 years.
It should be served
at a temperature of about 12-14 degrees.

Marsanne goes perfectly well with fish dishes.



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