



Lionel Osmin & Cie

LE SUD-OUEST, VIVRE, BOIRE, C'EST LA MÊME CHOSE

LE ROI BŒUF – AOP MARCILLAC

Technical sheet

Damiens Sartori, oenologist and co-founder of Lionel Osmin & Cie, created this 100% Mansois wine, in order to offer a juicy, fresh, tasty, and pleasant gourmet wine with soft tanins, flowers and black fruits flavours. This cuvée is perfectly adapted for « Aubrac beef » steaks to create a gastronomic pairing and share some good moments around those two products from the same land !



- **Grape Variety :** Mansois 100% (also called Fer Servadou, Braucol or Pinenc)
- **Climate :** Marcillac has the most continental climate of South-West of France wines, with very cold winters and very hot and dry summers.
- **Terroir :** terraced vineyards of Marcillac overlook a wonderful valley. As the use of machinery is impossible because of the significant slope, most of the vineyard work is done manually. Red color is dominating the landscapes as the soils, called in French “rougiers” contain a lot of iron oxides.
- **Vinification :** manual late harvest, starting around october 10th. Vinification with soft extractions. Alcoholic fermentation with controlled temperature (23°C maximum) and maceration between 12 and 18 days
- **Ageing :** Mostly in tank to preserve the fruit and a part in barrels for stronger wines. Blending of the wines after 10 month of ageing and bottling at 16 months.
- **Tasting :** Bright purple color. Fresh and expressive flavours, typical aromas of liquorice and violet, with a hint of peony and red pepper. In mouth it's full and elegant, tannins are soft but offer a great structure. We find the same flavours in mouth than in the nose with a smooth aftertaste of little black fruits.
- **Ideal service temperature :** 15 °C
- **Cellaring potential :** 3