Licence IV

Vin de France Rouge



ABOUT THE ESTATE

- Created by Martine's President Greg Castells, Licence IV is a dynamic, irreverent label that blends our ethos of excellent, artisanal winemaking with a light-hearted twist.
- Available in one-liter bottles, the white, rosé, and red offered by Licence IV are the perfect go-tos for parties and outdoor events.
- We partner with talented winemakers to create fine French wine at a price point that makes fine French wine accessible to all.
- The grapes for these wines are organic, so you can feel good about what you're drinking.
- We honor our commitment to bringing people around the table with Licence IV, which is ready to be enjoyed at any moment.

APPELLATION
Vin de France

GRAPE VARIETY
60% Marselan, 40% Cabernet Sauvignon

FARMING
Sustainable, Organic

SOIL
Quaternary sands and clays

VINEYARDS & VITICULTURE
Gobelet trained, certified organic grapes from a cooperative winery in the Gard region.

HARVEST & VINIFICATION
Manual harvest for most of the grapes. Fermentation for 2-3 weeks in concrete tanks, destemmed. 18-20C during fermentation with daily pump-overs. Once alcoholic and malolactic fermentation are complete, it is racked into new, clean concrete tanks and aged until bottling.

ALCOHOL BY VOLUME
12.5

PACK SIZE
12x1L