

Merlot

Expressive with aromas of cherry and blackberry



Appellation : Vin de Pays d'Oc.

Soil : Chalky-clayey grounds with flint gravels on ancient alluvial Villafranchian terraces from the Quaternary period with an acid gravelly clayey structure.

Cultivation : Gentle vinemangement to protect soils and biodiversity.

Wine-making process :

Night harvesting. 100% de-stemming. Inerting with CO₂ (to avoid adding sulfites) and cooling of the harvest.

Cold maceration (8°) before fermentation for 3 days with 3 pumping overs a day to extract colour and aromas.

Alcoholic fermentation between 23° C. and 25° C. for

10-15 days with 1 pumping over a day to keep suppleness in the wine. Bleeding (80%) and soft pneumatic pressing (2h) with separation of the pressed wines.

Culturing of the malolactic fermentation with the first pressed wines.

Ageing : In cement and epoxy vat for 8 months.

Red grape variety : 100% Merlot.

Tasting :

Colour: Shiny and deep ruby red robe.

Nose: Macerated red fruits and spices (pepper) nose.

Taste: The entry is supple, round, sustained by silky tannins with vegetal notes of "Garrigue" (bay leaf) in finish.

Our advice : Delicatessen, Pot au feu (boiled beef with assorted vegetables) stew, hare stew, cooked mushrooms, cassoulet (casserole dish of South West France), thickly-cut steak, giblets and offals, fermented cheeses...

Service temperature : Between 17°C. and 18°C.

Preservation : 3 years.

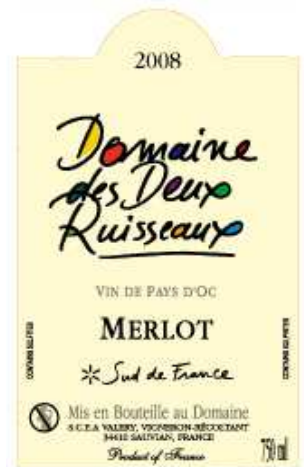
Packing : 75cl bottle (Case of 6).

Medals and other awards :

Silver Medal at the VIGNERONS INDEPENDANTS of France 2004 competition (Vintage 2001).

Silver Medal at the VIGNERONS INDEPENDANTS of France 2009 competition (Vintage 2007)

Silver Medal at the GRANDS VINS DU LANGUEDOC-ROUSSILLON 2009 contest (Millésime 2007)



Generosity

