



# MERLOT



REGION	Vin de Pays d'Oc
BLEND	100% Merlot
SOIL	Grass-seeded vine rows on a plain
AVERAGE AGE OF VINES	26 years
YIELD	40 HI/Ha
CULTIVATION	Gentle sustainable vine management
ABV	14%
COLOR	Skinny and deep ruby red.
NOSE	Red berries and spices.
PALATE	The entry is supple, sustained by silky tannins.
PRESERVATION	3 to 5 years
PRODUCTION	22,000 bottles per year
FOOD PAIRINGS	Best served with cooked pork meats, red barbeque meats, stews, jugged hare and fermented soft cheeses.
WINEMAKING PROCESS	Night mechanical harvest with plot selection. Total destemming and cooling. Cold maceration before fermentation for 3 days with 3 pump-overs a day. Alcoholic fermentation between 23 and 25° for 15 days with one pumping-over a day. Soft pressing with separation of different qualities of pressed wines. Malolactic fermentation



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