



LA VENDÉMIARE



## MERLOT

### TERROIR

The vineyard is planted in limestone-clay soil in an Igp Pays d'Oc area. A Mediterranean type climate dominates the region with sweeps of sea-sprays.

### GRAPE VARIETIES

100% Merlot.

### WINE MAKING

The harvesting is done at maturity. The grapes, gorged with sunshine and sugar, will be worked on by the cellar master for between 10 and 15 days. During this period, pumping-over and transfer of the must between vats extracts the aromas and gives structure to the wine.

Ageing in vats softens the tannins.

### TASTING

This wine has a purple robe and multitude of pronounced glints. Its gourmet aroma of red fruits with spicy notes characterises the Merlot of our terroir.

On the palate, you will admire the softness of the confit aromas and its warmth, reminding you of the Mediterranean.

### SERVING ADVICE

Serve between 16° and 18°C.

### ACCOMPANIMENT

Elegant and fruity, all your friends will appreciate it. It perfectly accompanies lamb, beef and selections of cheeses.

PAYS D'OC 75cl

IGP