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MERLOT PAYS D'OC

Appellation: Pays d'Oc

Location: Languedoc-Roussillon, in the South east of Narbonne, nearby the Clape hill.

Soil: alluvial deposit

Grape variety: Merlot

Harvest: Mechanical

Wine making: Half of the grapes harvested are vinified by Carbonic maceration technique, the other half is traditional

Ageing: in vat and oak



History

This Merlot is a Pays d'Oc from the Languedoc-Roussillon region.

During the past ten years, the south of France has undergone major changes and the cheap and very productive grape varieties have been replaced by noble ones, such as Merlot.



Soil

This wine is grown on the alluvial deposit of the Aude and Clamoux rivers.



Wine

- Robe : a purple red colour.

- Nose : notes of candied fruits, undergrowth with an aniseed final.

- Mouth : silky, rounded and very elegant tannins with a nice aromatic length.



To serve

Ready to drink, or may be aged for 2 years.

The Merlot Pays d'Oc should be a good companion to grilled or roasted meats, game and red meats.

To be served between 13 and 15°C.