



Merlot

VIN DE PAYS D'OC

1,5 hectares of vines located in Fournès and St Hilaire D'Ozilhan, southern Rhône Valley



Grape varieties : 100 % merlot.



Terroir : chalk based sand-clay soil, which dates from the Pliocene and Miocene period (up to - 18 million years). This region also benefits from the largest number of sunshine hours of France, important for the photosynthesis, sugar and maturing process.

The northern wind called "Mistral", blows up to 100 days a year, and keeps the vines clean and healthy; it reduces the amount of treatments substantially.



Vine growing : the vines are planted with a density of 4000 per hectare. The number of treatments is limited to a minimum and depends on the weather. Limited amounts of fertilizers are used, only to maintain a balance in the soil, and when required by the vines. This is based on soil and leaf analysis. The yield is kept at a low level in order to have a high quality of grape. This is done by hedging and leaf-thinning.



Vinification : the harvest is done during the night to limit oxidation. The grapes are destemmed and crushed, followed by a pre-fermentation at low temperature to extract more primary aromas. The extraction of aromas, tannins etc. is enhanced by cap punching and pumping over of the juice. The vinification is done at controlled low temperature and is up to 3 weeks.

Annual production : 12 000 bouteilles.



Tasting : clean ruby red color with purple glints. Pleasant intense nose of spices, jammy cherry with some cinnamon at the back. Round and fruit driven attack, followed by a mid-palate of laurel and sage. Well-polished tannins on the finish.

Keeping potential : up to 3 years.



Food match : roasted pork meat, spaghetti bolognaise.

Packaging sizes : bottles of 37.5cl on request, 75cl, various sizes of BiB