



MERLOT



Soil: Calcareous-clay, lagoonal soil with a saline tendency.

Grape variety: 100% Merlot
25 year old vines.

Vinification:

Date of harvest: 02 septembre 2007
Grape harvest mechanical. Vinification traditional, strict, controlled-temperature vinification in tanks to retain the grape's natural aromas and typical flavours, and enhance the colour; 5-day refrigerated maceration, 10-day fermentation followed by a 10-day fermentation on the skins; matured in tanks.

Tasting:

A garnet colour slowly turning to amber; a typical bouquet for the grape with aromas of red fruit such as cherries and red currants; a well-rounded wine on the palate; in all a pleasant yet elegant, well-balanced wine.

Serving Suggestions:

Serve at 15°-16°C; the wine's structure, its distinctive aromas and fine tannins make this an excellent wine for beginners; a friendly wine for drinking before and during meals. Goes well with red and white meat barbecues and mild cheeses.



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