



MERLOT IGP Méditerranée 2019

VARIETY

Merlot 100%

TERROIR

Foothills of the Mourre Negre,
the highest point of the area,
South East of France

ANNUAL PRODUCTION

50 000 bts

YIELD

75 hl / hectare

SOIL

Gravelly limestone

ANALYTICAL DATA

Alcohol level : 14.25
Tartaric acidity (g/l) : 5,05 g
Residual sugar (g/l) : 2,51 g
pH : 3,64

AGE OF VINES

7 – 50 years old

VINIFICATION

Thermo regulation
Cold maceration 5 - 7 days
between 7 et 10°C
Fermentation temperature
between 28 to 30 °C during 7 days
+ 5 days of maceration

AGING

tank steel

TASTING NOTES

Purple red colored wine,
fresh fruit aromas with a hint of
cherry. Elegant finish with soft
tanins.

FOOD PAIRINGS

Italian cuisine, Roast chicken,
Mediterranean vegetables

SERVING RECOMMENDATION

18 to 20° C

AGEING POTENTIAL

3 years

