

MERLOT-CABERNET

TERROIR

Region: South-West (France)

Appellation: Côtes-de-Gascogne

Soil: Limestone clay

Yield: 70 hl/ha

WINE

Blend: 75% Merlot, 25% Cabernet Sauvignon

Alcohol: 12,5%

VINIFICATION: Traditional vinification.

2-week fermentation with full skin contact maceration, gentle pressing, malolactic fermentation, maturation on fine lees.

TASTING NOTES

A 'little red' that is intense, with aromas of ripe cherries and raspberries, a touch of cocoa, a silky mouth and melted tannins. To be drunk within 3 years

PAIRING

A lamb tajine, bibimbaps, a grilled marinated tuna steak on the barbecue, and a Caprese salad with roasted nectarine

PACKAGING

Cork. 6-bottles box upright

Euro pallet: 4 x 25 boxes = 600 bottles

VMF pallet: 5 x 28 boxes = 840 bottles

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