





APPELLATION: IGP Pays d'Oc Red



GRAPE VARIETY: Merlot



TERROIR: Red orange-colored soils, marked by the presence of Bauxite. Poor soils composed of sandstone, with small-sized particles.



VINIFICATION AND AGEING:

Plot selection and grapes are harvested at full maturity. Total destemming, hot pre-fermentary maceration. Pressing then fermentation of the liquid phase at controlled temperature. Ageing in concrete vaps. Filtration and preparation of the wines prior to bottling on the estate.



TASTING:

COLOUR: Cherry red with dark purple highlights

NOSE: Intense with black fruit aromas

PALATE: the bouquet, typical of this variety reveals a soft attack in mouth. The good maturity of the grapes imparts a silky structure, velvety tannins and a long finish.



MERLOT
PAYS D'OC

ORMARINE

PAIRINGS: This wine will perfectly accompany dishes in a sauce, red meat and cheese.



OENOLOGIST'S TIP:

It will give is best if served slightly chilled (12° C).

