

VINS DE PAYS VAUCLUSE

MERLOT

2023

AWARDS

High Environmental Value.

FOOD AND WINE PAIRING

Enjoyed with grilled lamb and excellent with pasta sauce such as ravioli or spaghetti bolognese too.

GRAPE VARIETIES

100% Merlot.

TERROIR

Calcareous-clavey soil.

VINIFICATION

The grapes are harvested at the end of September. Traditional vinification, with two daily pumping over. The wine is then aged in tank for six months on the lees before bottling to soften the tannins.

TASTING

Very colourful dress. Good concentration, on notes of ripe blackcurrant, and wild mint. Dense and gourmet mouth.



Vallée du Rhône
Terroirs d'Accueil



Alc/vol14%

Serving temperature : 16° et 18°

Best within 3 years