

AROMATIC

MERLOT

IGP Pays d'Oc



Varietal 100% Merlot

Terroir Clay-limestone soil

Wine-making process

Total destalking of the harvest. Traditional wine-making process with daily pumping. At the end of fermentation, pumping over & release to extract the best potential of the varietal.

15 days of maceration.

After malolactic fermentation, racking before bottling.

Tasting

Clear deep purple hue with scarlet reflections.

Blackcurrant and liquorice aromas with blackberry.

Rounded mouth with pepper and bay. Powerful and delicate, tannins are supple and enjoyable.

« It's a very generous wine! »

Food pairing

Venison on wine sauce, Braised meat with carrots, Osso buco, sheep cheese, pudding, ginger bread.

At best at 17° within 3 years.

Packaging 0,75 l and screwcap

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