



IGP Pays d'Oc Fontaniels Merlot Red



- **Terroir**

Tradition goes with each wine for this range. Appellation wines are sublimated by aromas of ripe fruit, spices and Garrigue. In a few words, they are typical wines, revealing the character of south of France: frank and charismatic. The vineyard is planted on colluvium or alluvial terraces (Villafranchian terraces), but also on limestone-based soils.

- **Winemaking**

Picked at optimum maturity, the whole bunches are vinified in a traditional way. The maceration of several days allows a total extraction of fruit flavors and also an intense color. Long maceration: 1 month in concrete vats. Fermentation at 24 ° C-25 ° C.

- **Description & Food Pairings**

Ruby red color with purple reflections. Notes of red fruits and spices. In the mouth, aromas of black fruits (plum, blackcurrant) balanced with very supple tannins and a long velvety finish. Perfect with paella, couscous and ripened cheeses.

Keeping potential : 3- 4 years.

Serving Temperature : 16 à 18°C

Alcohol : 13,5%