



Agro-environmental vintage. « PRESERVER L'AVENIR »

Grapes : 100 % Merlot

Terroir : Vines located on hillside terroirs with clay-limestone soils.

Winemaking process : The harvest is traditionally destemmed and vinified in temperature-controlled vats. Long maceration gives sweet tannins and great elegance. The pneumatic pressing ensures a gentle and measured extraction.

Dégustation : An intense garnet color, a complex nose with flavors of red fruit jam and spices. The wine is generous, carried by fine tannins and good length.

Food Pairings : Perfect with red meats, cheeses with lots of character.

