

SO VIGNERONS  
FRENCH LANGUEDOC WINEMAKERS



## Vignes d'Oc Rouge

### Appellation

Indication Géographique Protégée Pays d'Oc

### Varietals

Grenache Noir (40%), Merlot (40%), Cinsault (20%)

### Volume by Alcohol

12.5 % vol.

### Winemaker

Claude Serra

### Soil

Vines are cultivated 30km north of Montpellier, on soils south exposed and composed of pebbly screes and clay.

### Vinification

Royat cordon training.

Grenache & Cinsault: Traditional vinification, de-stemming of the harvest, with a 4 to 5 week vatting, thermoregulated fermentation (25°C).

Merlot: Thermovinification with a fermentation at 25°C

### Tasting notes

Garnet-red colour with purple-blue tint. Intense nose with notes of red fruits combined with spices (vanilla and Caramel). Round on the palate with soft tannins and a complex finish combining notes of blackberries, liquorice and a slight touch of oak.

### Food pairing

This is a pleasant wine to drink on its own or with roasted meats and pizza.

### Serving Temperature

16°C.

### Bottle Life

Ready to drink now or can be kept for the next three years.

### Palettisation

120cs x 6 x 75cl

