

# <u> Terres Cortal Merlot</u>

<u>Appellation</u> Indication Géographique Protégée Pays d'Oc

<u>Varietal</u> 100% Merlot

Alcohol per Volume 12.5%

<u>Winemaker</u> Claude Serra

## <u>Vineyard</u>

Issued from a vineyard located 30 km North of Montpellier on the hillsides, well-known to be one of the coolest of the Languedoc. On chalky-clay soils with broken stones, give Merlot its best expression.

### **Vinification**

Harvested early morning to keep the freshness of the grapes. Pneumatic pressure after a light coating maceration (8°C for 6 hours). Fermentation at 16°C after a clean racking of the must. Locked malolactic fermentation and maturing in tank on fine lees for 6 months. 10% of the wine is matured in French oak barrels of 225lt.

### Tasting Notes

Dark Robe with bright red reflects. Spicy notes of eucalyptus and red fruits aromas on the nose. Sweet fruits and mellow tannins on the palate.

### Serving Temperature

16°C

<u>Bottle Life</u> Ready to drink now or can be kept for the next 4 years.

<u>Palletisation</u> 120cs x 6 x 75cl

Terres Cortal PAYS D'OC TION GÉOGRAPHIQUE PROTÉGÉE PRODUIT DE FRANCE MERLOT