

SO VIGNERONS
FRENCH LANGUEDOC WINEMAKERS



Vignes d'Oc Merlot



Appellation

Indication Géographique Protégée Pays d'Oc

Varietal

100% Merlot

Alcohol per Volume

13%

Winemaker

Claude Serra

Soil

Issued from a vineyard located close to Montpellier on the hillsides, with vines of an average of 45 years old. 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. Long fermentation and maturing in tank on fine lees for 3 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.

Food pairing

Great with pasta, pizza and Mediterranean food.

Serving Temperature

16°C

Bottle Life

Ready to drink now or can be kept for the next 4 years.

Palletisation

120cs x 6 x 75cl