



Roc d'Opale Grenache-Merlot



Appellation

Indication Géographique Protégée Pays d'Oc

Varietals

Grenache Noir 50%, Merlot 50 %

Volume by Alcohol

12.5 % vol.

Winemaker

Claude Serra

Soil

Vines are cultivated on the hillsides, 30km north of Montpellier on soils southly exposed and composed of limestones and clay.

Vinification

Royat cordon training, thinning out of the leaves during the maturation. Harvested at night to keep the grapes at low temperature. De-stemming, traditional vinification with a two-week fermentation on skins. Pneumatic pressing, maturing in stainless steel tank after light fining.

Tasting notes

Garnet-red colour with purple-blue tint. Dominance is on cherry, redcurrant and plum notes. The mouth offers a nice freshness with a long lasting finish.

Food pairing

This is a pleasant wine to drink on its own or with pasta and Mediterranean dishes.

Bottle Life

Ready to drink now or can be kept for the next 3 years.

Palletisation

105cs x 6 x 75cl