



MERLOT 2007

After being harvested, the Merlot grapes were immediately crushed and given a cold soak of 6 days prior to a 8 to 10 days fermentation. For complexity, the winemaker team used both native and prise de mousse yeast, and the must was pumped over three times a day during the first several days. The new wine was given an extended maceration of 7 days before being pressed off its skins and finally, the wine rested in the cellars for several months before being bottled.

HARMONIES

A perfect accompaniment for pasta, roast turkey and chicken, pork loin and creamy cheeses, Brie and Camembert.

TASTING NOTES

Deep purple in colour, this Merlot showcases intense fruit aromas, where red plums and ripen raspberries stand out and mix with delicate hints of fresh herbs. It is a medium bodied wine, with soft tannins and black plum flavours, which are enriched with some mocha touches. In the palate, it feels round and it has a soft and pleasant end. Ideal to be enjoyed in its youth, but also has the structure to be cellared for 2 to 4 years.

TECHNICAL DATA

Varietal Composition: 100% Merlot

Total Acidity: 5.4 gr/L

pH: 3.61

Alcohol: 14%