



Terroir

Soil type: sandy.

Exposure: open country.

Average age of vines: 13 years.

Yield: about 45 hectolitres/hectare.

Grape variety: Merlot.

The way we cultivate our vines

Traditional and entirely manual methods are used to cultivate the vines.

No systematic treatment, pesticides are used with moderation and only as and when required.

Yield control

Thinning out the leaves.

Fermentation: in stainless steel vats for 21 days.

Maturing: 18 months in barrels. Temperature and hygrometry control.



Vin de Pays

Merlot

Wine characteristics

This varietal red wine with a deep, dense colour develops red and black fruit aromas.

The wine, the dishes

This wine should be drunk within 3 to 5 years, and should be served at a temperature of about 12-14 degrees. It goes perfectly well with grilled meats.



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