



# DOMAINE LALAURIE

## Vin de Pays d'Oc

### Merlot 2009

- Grape variety : 100% Merlot. It is the stuff of fine wines. Its distinctive smell is very characteristic and its marvellous bouquet comes from its oak-barrel ageing.
- Yield : On our estate, Merlot yields about 40 Hl/Ha.
- Soil : Chalky-clayey soils with small round pebbles and some gravel.
- Vinification : The grape ripens early in our district and is harvested at the start of September or sometimes at the end of August. The fermentation is traditionally carried out at a constant temperature, with a long maceration process in order to extract the tannins. This guarantees a good length on the palate.
- Maturing : After fining, the wine is aged in new oak barrel for 30% of the blend. The other part of the Merlot is aged in vat. The maturing during 6 months, then the blend is made.
- Wine tasting : Its colour is ruby and bright crimson rim. On the nose, there is stone fruits aroma (prune, cherry, black olive), then appear vanilla note. On the mouth, the attack is round and soft then the powerful appears. The tannins are velvety. The wine has good length and a lovely oaky taste-elegant, velvety-smooth and to be savoured.
- Serving instructions: For the best wine tasting, put in a decanter a little while before.  
Serve at a temperature of about 18°C.  
A good accompaniment to red meat, game and cheese.