

Merlot

Grape variety : Merlot is the stuff of fine wines! Its distinctive is smell is very characteristic and its marvellous bouquet comes from its oak-barrel ageing. Average yield: On our estate, Merlot yields about 60 hl/ha.

Soil : The soil is a coarse mixture of chalk and clay 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, if it has been a hot month. 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. After filtration, the wine is put into new oak barrels for the maturation.

Serving instructions: Uncork a little while before serving. Serve at a temperature of about 18 degrees centigrade. A good accompaniment to red meat and cheese.