

Languedoc - Roussillon . France

Mas de la Source Merlot

Name : *La Source Merlot
Vin de Pays d'Oc*

13%

Grape : *100% Merlot*

Soil : *Volcanic*

Climate : *Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes.*

Culture : *Vines are plowed. We do not use weedkiller. Pruning is short to regulate the vine's growth and its grape yields. The vine shoots are tied up along wires to be given the favorable angle to ripen the grapes.*

Harvest : *The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.*

Yield : *65 hl/ha*

Vinification : *The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 8 to 12 days, it allows for the full extraction of fruit flavors.*

Pressing : *Pneumatic*

Tasting Notes : *Ruby red color, complex bouquet and a round, well-balanced taste with a fine tannic backbone and a good persistence of fruit. On the nose, aromas of cherries and strawberries, with spicy and woody notes.*

Serve at : *At room temperature.*

A table : *An ideal companion for grilled meats and cheeses.*

