

**BACCALARIUS**  
*Domaine de Bachellery*  
Pays d'Oc IGP - Red wine

TECHNICAL FEATURES

Traditional winemaking. A very special attention is paid to the health state of the crop, harvested when fully matured. Complete destalking. Macerating in vats during 5 weeks, under heat monitoring. Fermentation under the effect of selected yeasts. End of fermentation under control of the temperature. When the fermenting process is achieved, free-run and press wines are kept separately and sometimes partly or totally blended, according to the vintage aromatic and gustatory expression. Ageing into vats until bottling.

Aged in 3 wines oak barrels for 12 to 16 months

Alcohol content : 14,5% alc.

TASTING NOTES

Beautiful carmine color.

Nose dominated by aromas of red fruits, burlat cherry, with floral notes of peony.

Elegant palate, with fresh and melted tannins coated with a long aging that brings toasted notes. Sichuan garrigue and pepper-scented finish.

SERVING ADVICE & FOOD PAIRING

Always keep your bottles laying down into a dark and fresh place. Open your bottles 2 to 3 hours before serving.

Best served cooled down, between 17° and 18°C, with meat in sauce, game, goat cheese and why not a chocolate dessert...

Cellaring : Ready to drink today and on the next 8 years.

