

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

TECHNICAL FEATURES

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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.

Alcohol content : 13% alc.

TASTING NOTES

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Beautiful deep colour, with crimson shades.

Typical on the nose, with aromas of ripe black berries, and notes of pepper. Nice varietal expression.

On the palate, expressive and fresh, full-bodied and soft, very aromatic, with red fruit, sweet pepper, laurel, rosemary notes. Powerful and young tannins.

SERVING ADVICE & FOOD PAIRING

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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 roasted beef and mixed grills.

Cellaring : Ready to drink today and on the next 5 years.

