

MERLOT | FLEUR DE CHARLOTTE

Terroir and Winemaking :

This wine is produced from vineyards situated around the medieval city of Carcassonne, in the Languedoc wine region (south of France). The sloping vineyards are planted mainly on clay and limestone soils. The climate is Mediterranean with some influence from the Atlantic ocean.

When the grapes come into the winery they are de-stemmed and undergo a 3 to 4 day cold maceration at low temperature extract the maximum of the typical fruitiness of the Merlot. Afterwards the wine will ferment in stainless steel tanks at a controlled temperature.

After fermentation, the Merlot is matured for 6 to 8 months in stainless steel vats.

Tasting comment :

A nice bright red color and a nose with black cherry and strawberry aromas. In the mouth the Merlot is well balanced with a good body, gentle tannins, loads of fruit and beautiful freshness.

Serving suggestions

Easy to enjoy by himself or slightly chilled with all your barbecued dishes, poultry or a nice cheese platter.

