

ALEXIS LICHINE & C^o

A Signature of Quality

PAYS D'OC

MERLOT

Pays d'Oc IGP

Soil

Clay-calcareous and pebbly.

Grape variety

100 % Merlot.

Vinification

Once perfectly ripe, the grapes are picked, destemmed and crushed. Fermentation over 6 to 12 days at low temperature to preserve the rich aromas.

TASTING NOTES

Colour

An extremely deep garnet red.

Bouquet

An expressive aroma of red berry notes, like cherry and raspberry, and also blackcurrant.

Taste

With good length on the palate, this wine reveals soft and silky tannins.

Serving suggestion

This wine goes particularly well with roast poultry, salads and mature cheeses.

Serving temperature

15 to 17°C.

Cellar potential

1 to 3 years.

www.alexislichine.com

