



IGP DU GARD Merlot Red BIB 5L



Certified organic wine, FR-BIO-01.



The vineyard:

Size: 40 hectares

Grape variety: 100% Merlot

The soil:

The soil is made up of orange/yellow oval pebbles in a sandy mix, which reflects the sun's ardent rays and concentrates the aromas of our grapes to give our wine all their qualities.

Wine making:

The grapes are harvested at night to bring in the coolest possible fruit and thus lessen the shock caused by an overly brutal temperature drop. They are grown without chemical products so the grapes are respected and give all their natural, fruity aromas to the wine.

Our vats are epoxy-coated concrete, in an old stone cellar, which means that there is little temperature variation between winter and summer, therefore guaranteeing optimal storage for our wines.

ABV: 13.5%

Tasting notes:

Appearance: A beautiful deep red colour with hints of violet.

Bouquet: Fruity and elegant

Taste: Well-rounded and pleasant. Merlot fruit, very typical of the region. A pleasurable, fruity wine, full of character.

Serving temperature and food pairings:

Serve between 15°C and 18°C

Serving suggestions: Couscous, cheese and cold meats, red meat.

When to drink:

After opening, this wine will retain all its taste qualities for 6 weeks.

