



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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Premieur

Winemakers: Louis Delhon, - Dom. Bassac

Appellation: Vin de Pay de Cotes de Thongue, Languedoc-Roussillon

Varietal(s): Merlot

Bottles Produced: 50.000

Production Area: 75 ha

Yield per Vine & Hectare: 60 hl/ha, soils are composed of chalky clay soil that retain the water well and bring out the fruit well

Training system: Guillot double with trellising, the oldest vineyards with vines of over 50 years give the most concentrated products. Over 20 years of organic farming have made the soils produce well under the scorching Mediterranean sun.

Vinification: Extended cold maceration for over 72 hours, then fermentation at very low temperatures (18-20° C) to achieve the fruitest style, gentle pressing, very reductive by avoiding any aroma losses, with a slight residual sugar this wine that most people love. Extended skin contact was avoided to avoid mouth drying tannins.

Analytical Data: 12.5%Vol. alcohol – 3,5 g reducing sugars

Ageing: no ageing – availability in Mid-October

Tasting Notes: well balanced soft tannins, fine spices, clear aromas of dark fruits, a lot of fruit in the mouth, very good drinking wine

Color: red, with light violet hues

Aroma: strawberries and raspberries

Conservation Time: 1-2 years

Drinking Temperature: 15-18°C

Notes / Certifications / Awards:

Médaille d'ARGENT SIGNATURE BIO 2007

NOP (Certificate: National Organic Product)

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