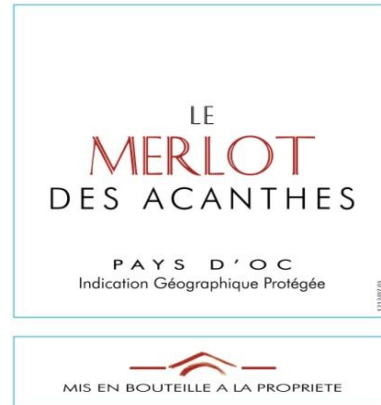




Win available  
In 5 and 10 litres  
Bag in box de



**IGP Pays d'Oc**  
**MERLOT**  
**« Les Acanthes »**



*Presentation : bottle of 75 cl  
« Bordelaise » type.*

**Production Area:** Township of Rochefort du Gard and Pujaut

**Vineyard Surface:** 10 hectares

**Maximum yield:** 60 hl/ha

**Age of the vines:** 15 years

**Terroir :** issued from clay and limestone.

**Grape-varieties:** Merlot (100%, fullness and fruit)

**Winemaking:** Vatting for 10 to 12 days. Pumping-over. This is followed by alcoholic fermentation on the marc and pumping-over two or three times depending on the density. Temperatures are monitored to see if refrigeration is necessary.

**Tasting notes:**

Eye: deep colour of red cherry

Nose: pepper and spice.

Mouth: warm with aromas of cherry.

**Tasting suggestions:**

Temperature service: Best served at 16°C-18°C

Enjoyable as an aperitif, grilled meat, charcuterie and cheese. This pleasure wine will be appreciated with friends.

**Ageing potential:** 2 to 3 years. Drink while young