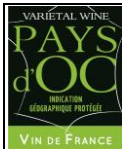
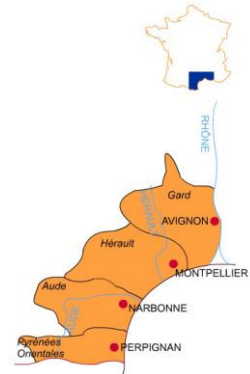




Domaine La Gardie Merlot 2013



P
R
O
D
U
C
T
I
O
N

Classification: IGP Pays d'Oc

Region: Languedoc Roussillon (300 000 ha) along the Mediterranean sea.
Domaine La Gardie is a vineyard of 30 hectares.

Grape Varieties: 100% Merlot

Soil: The double terroir in Hérault's (river) plain and clay- limestone slope add complexity and richness to the wine.

Climate: Selection of the vines coming from the Domaine La Gardie, 60 hectares estate located closed to Mediterranean sea. Due to the location, there is a wide temperature range between cool nights and warm days. This climate will provide wines that are rich and concentrated.

Vinification: De-stalking and crushing of the grapes - Alcoholic fermentation in vats with rack and return twice a day (temperature carefully controlled to reach 27°C at the end of the fermentation) – Micro oxygenation before malolactic fermentation to enhance the colour and to supply the tannins - Malolactic fermentation in vats

Viticulture: Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes

T
A
S
T
E

Appearance: Brilliant garnet red colour.

Nose: Fruit driven, the first nose develops wild strawberry aromas and redcurrant notes. On the second nose, delicate coffee and toasty aromas appear.

Palate: Harmonious, fine and elegant, offering a round structure and a lot of mouth aromas (red berries).

P
R
A
C
T
I
C
A
L

Food Matches: White meat, pasta, poultry, red meats and strong cheeses – Best between 16 °C and 18°C.

Wine list comments: Rich, round, fruity with soft tannins. An approachable, easy to drink wine, simple to appreciate at any time.

Press review: "Commented"-WINE ALIGN-April 2015