



Style:	Red wine: fruity and supple, able to be drink lightly fresh.
Terroir:	A terroir made up of clay and limestone typically from the "Haute vallée de l'Aude" at an altitude of 350m high.
Climate:	Influences from Mediterranean and Pyrenees Mountain. The temperature changes radically between night and day during the maturation period (12°C/30°C).
Variety:	Merlot 100%
Wine process:	The grapes are sorted out and put into the vat by gravity. Preferment maceration at low temperature is taken for 2-3 days. The caps are carefully and regularly punched everyday that helps to work out colour and aromas. The temperature is well-controlled within 25°C.
Ageing:	In the vats until March.
Tasting notes:	Deep red colour. Expressive nose of blackcurrant and spices typically from Merlot. Beautiful attack in mouth: ample and fruity. All Well-rounded, the finals are lasting, and non-dry. The perfect wine for straightforward pleasure.
Vintage potential:	3 years
To serve with:	Red grilled meats and oriental food is welcome.
Packaging:	Burgundy traditional bottle of 0.75 L. Synthetic cork Cardboard of 12 laying bottles.