



## Pure, Merlot, Rouge, 2024

IGP Pays d'Oc, France



### PRESENTATION

The "PURE" wine range from the Pays d'Oc embodies the very essence of winemaking tradition. It reflects the purity of its grape varieties, without excessive intervention or artifice. The DNA of these wines is rooted in their authenticity, preserving the natural integrity of the grapes with no overuse of oak or additives. This minimalist approach highlights the richness and diversity of the terroirs, delivering expressive wines where each grape variety fully reveals its unique characteristics.

### TERROIR

To obtain a perfectly balanced wine, typical of its grape variety, the grapes are selected from different terroirs:

- the plains surrounding Narbonne and the Aude plain, which provide richness, length, and finesse.
- those from the coast near Béziers, bringing opulence and freshness.
- the vineyards located on the hillsides of the Orb valley and the mid-slope vineyards of the Hérault valley bring roundness, smoothness, and freshness to the final blend.

### WINEMAKING

The maceration lasts from 2 to 4 weeks. Part of the blend is aged in oak barrels - 2/3 French and 1/3 American - for more complexity. A small portion of the blend is produced using thermovinification to enhance the fruity character, roundness, and suppleness.

### VARIETAL

Merlot 100%

### TASTING

With an intense color, this Merlot is rich, long, and round. It offers aromas of ripe fruits (cherry, wild strawberry), as well as hints of clafoutis and caramel. The tannins are silky and pleasant on the palate. This Merlot is balanced and quaffable.

### FOOD PAIRINGS

Serve at 17 - 18°C with traditional or spicy dishes: stuffed tomatoes, salted pork with lentils, steak, chicken with ratatouille.

