



Domaine de Luc, Merlot, 2023

IGP Pays d'Oc, France

PRESENTATION

2019 was the first vintage of this light wine with mellow tannins, made on a family terroir planted by Louis Fabre's father-in-law.

TERROIR

Clay-limestone terrasse of Cruscades. High exposure to the sun.

HARVEST

By night to preserve aromatic freshness. De-stemmed to limit tannins.

WINEMAKING

Long maceration for 18 days and stirring.

AGEING

Stainless steel tank.

VARIETAL

Merlot 100%

14 % VOL.

Contains sulphites.

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 30 years old

SERVING

14/16 °C

AGEING POTENTIAL

1 to 3 years

TASTING

Cherry robe, limpid and brilliant.

Fresh vegetal notes and dried fruit aromas.

Supple, balanced and of good persistence, red fruits. Long finish.

FOOD PAIRINGS

Beautiful finish, balanced and revealing blackcurrant.

REVIEWS AND AWARDS



91/100

Wine Enthusiast



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