



VILLEHAUTE

VilleHaute, Merlot, IGP Pays d'Oc, Rouge, 2025

IGP Pays d'Oc, France

PRESENTATION

In France, the term "VilleHaute" refers to the old or fortified part of a city, often located on a hill or natural elevation. This strategic location allowed to protect the city against invasions and to control the surroundings. It was the historical heart of medieval cities, where one could find churches, shops, castles, and vaulted cellars carved into the rock, where the country's best wines were well protected.

TERROIR

This Merlot is a blend of wines from different regions of Pays d'Oc.

The soils are of 2 types:

- acidic soils with pebbles in the valleys (giving a smoky flavor to the wines),
- clay-limestone soils on the terraces (giving fatter wines).

IN THE VINEYARD

The vines have an average age of 10 years.

WINEMAKING

The vinification of this Merlot consists of relatively long macerations and a small proportion of carbonic maceration to preserve a maximum of fruit.

AGEING

A portion of the final blend is aged in contact with wood for 6 to 9 months.

VARIETAL

Merlot 100%

TASTING

The wine, with a very dark, almost black robe, is complex, rich, long, and full-bodied. It features flavors of crushed black fruits (blackberries, blackcurrants, cherries), jam, cooked fruits, and spices (cinnamon, thyme). On the palate, it is round, rich, and long (velvety) with mature tannins on the finish. It is well-balanced and easy to drink.

FOOD PAIRINGS

Serve this Merlot at 16 - 18°C. It pairs perfectly with traditional or spicy cuisine: stuffed tomatoes, lentil stew, steak, chicken with ratatouille.

