



MAISON D'ORSAY



Maison d'Orsay, Merlot, Rouge, 2024

IGP Pays d'Oc, France

PRESENTATION

"Maison d'Orsay" is a French brand that illustrates the elegance and richness of the grape varieties of Pays d'Oc, a region renowned for the diversity of its sun-drenched terroirs. Each Maison d'Orsay wine is an authentic expression of its grape variety, taking advantage of the variety of soils and climatic conditions in the south of France. This range offers tasty wines for lovers of fine oenological discoveries.

TERROIR

This Merlot is a blend of wines from different regions of the Pays d'Oc, influenced by the Mediterranean climate.

There are two types of soils:

- acidic soils with pebbles in the valleys,
- clay-limestone soils on the terraces (resulting in richer wines).

WINEMAKING

The grapes, harvested at perfect ripeness, undergo a gentle and rapid maceration. Fermentation takes place in tanks with precise temperature control, preserving all the freshness and intensity of the aromas. This meticulous process gives birth to a fruity, refined, and indulgent Merlot, offering a most enjoyable tasting experience.

VARIETAL

Merlot 100%

SERVING

Serve at 17-18°C.

TASTING

This Merlot, with a very dark, almost black robe, reveals itself to be complex, rich, and long on the palate. It exhales intense flavors of crushed black fruits such as blackberries, blackcurrant, and cherries, accompanied by notes of jam, cooked fruits, and spices like cinnamon and thyme. On the palate, it is round, rich, and velvety, with perfectly ripe tannins in the finish. Well-balanced and easy to drink, this wine will charm with its depth and silky texture.

FOOD PAIRINGS

It pairs wonderfully with traditional dishes such as cassoulet and beef bourguignon. It also complements spicy dishes like tagines. For an even more refined experience, try it with aged cheeses or a dark chocolate dessert.

