



Chemin des Lions



Chemin des Lions - Pinot Noir/Merlot - 2025

IGP Pays d'Oc, France

LOCATION

The Gulf of Lion stretches across southern France, between Spain and Provence, opening the vineyards wide to the Mediterranean. Maritime winds—tramontane and mistral—regulate temperatures, keep vines healthy, and promote balanced ripening. Combined with garrigue soils and strong sunlight, this maritime influence shapes terroirs that produce wines both expressive, fresh, and structured, with a clear Mediterranean identity.

BLEND

The Pinot Noir/Merlot grapes are fermented and aged separately. Our winemaker has created this very precise blend in order to achieve this extraordinary style.

VARIETALS

Merlot, Pinot Noir

13 % VOL.

Contains sulphites.

SERVING

Between 16 and 18 °C.

TASTING

The dress reveals a bright, luminous and seductive ruby red.

The nose expresses itself intensely around ripe red fruits and wild berries, in a register that is both fresh and gourmet.

In the mouth, the wine is full and velvety, carried by present but perfectly balanced tannins, which bring structure and depth while maintaining a pleasant creaminess and a harmonious finish.

FOOD PAIRINGS

Perfect to accompany a duck breast and seasonal vegetables.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, French cuisine, Red meat

Type of bottle				Closure		Volume (ml)		item code		Bottle barcode		Case barcode	
Bourgogne Antique				Capsule à vis		750				3 04571 004640 2		3 04571 004641 9	
Palette Europe	Units per pack	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)		Pallet dimensions (H*W*D cm)
EPAL	6	6	570	5	19	1.3	8.3		290		17,3 x 24,4 x 29,6		

