



Le Quartier de Ménilmontant, Merlot, Rouge, 2021

IGP Pays d'Oc, France

PRESENTATION

In the 18th century, Ménilmontant was a village in the outskirts of Paris, where city dwellers enjoyed strolling and tasting wine. In 1860, the village was annexed by Baron Haussmann during the major transformation works in Paris. Today, it is a lively and popular neighborhood, with many bistros.

TERROIR

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

There are 2 types of soils:

- acidic soils with pebbles in the valleys (giving a smoky flavor to the wines),
- clay-limestone soils on the terraces (giving richer 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 is very dark, almost black in color, complex, rich, long, and full-bodied. It has 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, salted pork with lentils, steak, chicken with ratatouille.

