



FRENCH CELLARS

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IGP Pays d'Oc
Red



PRESENTATION

"French Cellars" is a range of wines selected by "Private Collection" for the quality of their blends and the diversity of their grape varieties. These wines are made in the south of France by two winemakers trained in Australia.

VARIETAL

Merlot 100%

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

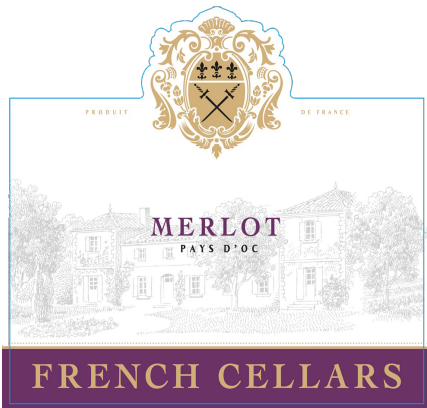
A portion of the final blend is aged in contact with wood for 6 to 9 months.

TASTING

The wine is very dark, almost black in color. It is complex, rich, long, and full-bodied. It has flavors of crushed dark fruits (blackberries, blackcurrants, cherries), jam, cooked fruits, and spices (cinnamon, thyme). In the mouth, 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, pork with lentils, steak, chicken ratatouille.



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