

# PETIT BOIS



## Petit Bois, Réserve, Merlot, Rouge, 2022

IGP Pays d'Oc, France

### PRESENTATION

The name "Petit Bois" is inspired by the richness and diversity found in a primary forest, where each tree, unique in its kind, contributes to the harmony of the whole. Just as this forest harbors a variety of tree species, our range of "Petit Bois" wines brings together a multitude of single grape varieties from the Pays d'Oc, each expressing its own character. Like a tree in the forest, each wine brings its uniqueness, creating a collection of wines as diverse as it is authentic, reflecting the richness of our terroir.

### TERROIR

This wine comes from grapes carefully selected from various terroirs in the Pays d'Oc, each bringing its unique characteristics:

The Cévennes, where clay-limestone soils give the wine a refreshing liveliness and well-structured acidity.

The plain of the Hérault, with its rich, stony limestone soils, contributes to the richness and roundness of the wine, reinforcing its structure.

The Aude Valley, where the clay-limestone soils of Minervois promote fruity expression, adding vibrant notes of ripe fruits.

The vines, with an average age of 15 years, are cultivated with low yields, around 45 hl/ha, ensuring optimal concentration of aromas.

### WINEMAKING

Alcoholic fermentation is slow and meticulously controlled to preserve the integrity of the aromas. Part of the blend is aged in oak barrels on fine lees for 9 months, with regular stirring that reactivates the lees, enriching the wine with woody nuances and a creamy texture. The presence of wood harmoniously integrates, bringing subtle aromas of vanilla, toasted bread, and unparalleled depth. A partial malolactic fermentation on part of the blend adds buttery notes and enhances the complexity of the whole, without masking the wine's natural freshness.

### VARIETAL

Merlot 100%

### TASTING

This wine is distinguished by its beautiful golden, clear and limpid robe. Its bouquet reveals fruity aromas of apple, apricot, complemented by white flowers and hazelnut. On the palate, the presence of wood is elegantly expressed, bringing a slightly buttery finish, enriched with subtle vanilla hints and toasted notes.

### FOOD PAIRINGS

Serve chilled (12°C) as an aperitif, this wine pairs perfectly with seafood, fish, and charcuterie. Its woody structure also enhances richer dishes such as roasted poultry or aged cheeses.

