

LUC PIRLET

MERLOT

IGP PAYS D'OC



HISTORY

This varietal wine is the result of passion and a reasoned viticulture. The grapes are carefully selected among our vineyards located on the different terroirs of Limoux (Languedoc Roussillon) which allows us to develop the best wine in terms of taste and quality while limiting our production to preserve our environment.

VINEYARDS

Our methods of cultivation are based on the observation of the natural plant cycles of vines and the development of biodiversity. The vineyards, planted on clay and limestone soil, have been selected from the upper valley of the Aude terroir within the Atlantic climatic zone.

WINEMAKING

Alcoholic fermentation around 28° C. Pneumatic pressing and malolactic fermentation during further aging in stainless steel tanks.

TASTING NOTES

- **APPEARANCE**
Lovely cherry-red with a purplish rim.
- **NOSE**
Reveals scents of spices and red fruit such as cherry, raspberry and redcurrant.
- **TASTE**
Balanced structure with attractive acidity and soft tannins. Fruity wine in a fresh style.
- **SERVING TEMPERATURE**
Best served at 14 °C.