

# SAS Moulin de GASSAC

PLOT SELECTIONS

## MERLOT



A charming wine!

A perfect match with red meat or a cheese platter.

Best served between 18°C and 20°C. Drink within 18 months.

<b>NAME OF THE WINE</b>	Merlot.
<b>COUNTRY/ REGION</b>	France/ Languedoc.
<b>TERROIR</b>	Terroir of Villeveyrac.
<b>APPELLATION</b>	IGP Pays d'Oc.
<b>COLOUR</b>	Deep sultry red.
<b>NOSE</b>	Fine aromas of summer berries. Hint of spice.
<b>PALATE</b>	Well balanced, round, fruity – a friendly wine.
<b>FINISH</b>	Smooth and harmonious; hint of roast coffee.
<b>SOIL TYPE</b>	Limestone soils from the cretaceous. Rich in bauxite.
<b>GRAPE VARIETIES</b>	100% Merlot.
<b>VINIFICATION</b>	100% De-stemmed - traditional, with 3-6 days in vats. No filtration.
<b>MATURING</b>	5 to 6 months in stainless steel tank.
<b>YIELD</b>	60 to 70 hl/ha.
<b>ALCOHOL</b>	13,5% Vol.
<b>TO DRINK</b>	Within 3 years.

