

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 3 years.

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

SUSTAINABLE
TERRA
VITIS
VITICULTURE

