

IGP D'OC

Red

Grape Varieties: 100% Merlot

Elaboration: Heating of the harvest to 68°C.

Hot pre-fermentation maceration–MPC– between 6 and 10 hours.

Recovery, filtration and cooling down the juice.

Fermentation between 20 – 25°C with micro- oxygenation.

Malolactic fermentation in vats.

Aged on fine lees followed by micro-oxygenation.

Notes de dégustation: Truffle, black fruit, blackberry and candied blueberry notes. Round, ample and supple, a pleasure for the senses.

Available in fruity or oak versions, dry ou semi-dry

IGP D'OC

Red

Grape Varieties: 100% Cabernet Sauvignon

Elaboration: Heating of the harvest to 68°C.

Hot pre-fermentation maceration–MPC– between 6 and 10 hours.

Recovery, filtration and cooling down the juice.

Fermentation between 20 – 25°C with micro- oxygenation.

Malolactic fermentation in vats.

Aged on fine lees followed by micro-oxygenation.

Notes de dégustation: Lovely aromas of riped black fruits and red peppers on the nose. Full-bodied and structured, this wine reveals spicy and undergrowth aromas.

Available in fruity or oak versions, dry ou semi-dry

IGP D'OC

Red

Grape Varieties: 100% Syrah

Elaboration: Heating of the harvest to 68°C.

Hot pre-fermentation maceration–MPC– between 6 and 10 hours.

Recovery, filtration and cooling down the juice.

Fermentation between 20 – 25°C with micro- oxygenation.

Malolactic fermentation in vats.

Aged on fine lees followed by micro-oxygenation.

Notes de dégustation: Candied red fruits dominate the nose followed by blueberry notes.

Available in fruity or oak versions, dry ou semi-dry