



LA  
MAROQUETTE

## MERLOT

Dry Red Wine  
ORGANIC WINE

BRONZE  
Medal  
Challenge  
Millésime BIO  
2016

## IGP PAYS D'OC

South of France

Geographic area: Between Carcassonne and Nimes.  
Total surface: 45 Ha  
Annual Production: 3 150 hl  
Average yield: 80 hl/Ha  
Terroir - Soil: Chalky-clay on hillsides.

**Grape variety**  
**100% MERLOT**

## Winemaking process

Destemming of the harvest. Long and traditional maceration with control of temperature.

Fining: No                      Filtration: Tangential

## Tasting

**FRUITY and DELICIOUS**

Eye: Dark red with purple reflects.  
Nose: A strong and nice nose of red fruits and leather.  
Mouth: Persistent aromas. Well-balanced, well-structured and rounded.

## Wine and Food pairing

Perfect with meal and cheese, or with rack of lamb or stew  
Serving temperature: 18°C  
Ready to drink. Keep for up to: 1 to 3 years.

## Packaging

Bottle type: Bordelaise Eco Evolution. L&G Light &Green  
Case type: 6 bottles (glass to glass)  
Pallet: 5 ranks x 25 cases = 750 bottles.  
EAN case: 13380330000470  
EAN bottle: 3380330000473  
Customs code: 220421803

