

LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES
BORDEAUX
GRANDS VINS
RÉSERVE
CRÉMANTS



Selection CÉPAGES

PAYS D'OC IGP

MERLOT

GRAPE VARIETY: 100% Merlot.

VINIFICATION: Once perfectly ripe, the grapes are picked, destemmed and crushed. Fermentation over 6 to 12 days at low temperature to preserve the rich aromas.

SOIL: Clay-calcareous and pebbly.

TASTING NOTES:

COLOUR: An extremely deep garnet red.

BOUQUET: An expressive aroma of red berry notes, like cherry and raspberry, and also blackcurrant.

TASTE: With good length on the palate, this wine reveals soft and silky tannins.

SERVING SUGGESTION: This wine goes particularly well with roast poultry, salads and mature cheeses.

SERVING TEMPERATURE: 15 to 17°C.

LAY DOWN FOR: 1 to 3 years.

