

# MERLOT

Nothing could have predicted the great friendship that ensued when André met Léon. While one devoted his days to tending the vines, the other would always find the perfect moment to test the juicy ripe fruit fresh from the vine. Their shared passion for this iconic Bordeaux fruit was the glue that brought them together, from neighbours in the first instance, to become an inseparable team and as thick as thieves!

The result of their collaboration is a collection of Bordeaux wines created to express the intrinsic character of each grape variety.



## APPELLATION

Bordeaux

## GRAPE VARIETY

Merlot

## VITICULTURE

Sustainable agriculture, HVE3 certification. Leaf removal, green harvesting.

## WINEMAKING

Short cold maceration. Fermentation in thermo-regulated vats, then ageing in stainless steel vats.

## TASTING NOTES

Deep ruby robe. Ripe red fruits, hint of violet, spicy notes. Dense and fruity palate.

## FOOD AND WINE PAIRINGS

Cured meats, tapas, red meats, white meats, cheeses.

## TASTING TIPS

Serve between 16°C and 18°C. Ideally within 10 years.