

Merlot

IGP Ardèche Red 2014

13 % vol.

Vineyard



Surface : 2,5 Ha

Plantation density : 4000 plants/Ha

Average age of the vines : 25 years

Average yield : 60 Hl/Ha

Type of soil : Clay-silt-limestone, South-eastern orientation



Culture

Led in Organic Agriculture certified by Ecocert.

Double Royat cordon pruning.



Vinification

Mechanical harvest. Traditional maceration with pumping-over for 4 weeks. Yeasting from a fermenting starter from basinc dry yeasts. Sulphiting at harvest, then after malolactic fermentation. Raised 18 months minimum in a concrete tank.



Bottling

At the estate, with our own material. No filtering or stabilisers. Adjustment sulfiting.



Mas d'intras

Denis ROBERT & Sébastien PRADAL

Tel.: +33(0)4 75 52 75 36

Email : contact@masdintras.fr

www.masdintras.fr



Grape variety

Merlot 100%



Ageing

12°C to 14°C

2 to 4 years



Savouring



16°C maximum.



This typical Merlot, with its intense ruby red colour, blackcurrent fragrance and smoked aromas, reminds in taste blackcurrent and leather.



Savour it for exemple with a gizzard salad, a pizza, pork products or any summer meal. Think of decanting it before savouring it, when serving it or a few hours before.

AVAILABLE IN 375 ml and 750 ml FORMATS.

