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## Merlot 2005

### Tasting Notes

- Spot:** Rich ruby color.
- Sniff:** On the nose, this wine is elegant with spicy notes of cocoa.
- Nibble:** On the palate, full, well balanced, red cherry flavors blend with soft tannins.

### Bon Appétit

- Be classic:** Great with most meats on the barbecue.
- Be adventurous:** Ideal at a picnic.
- Service:** 57-60° F (14-16° C) or cellar temperature.

### Winemaking

- Grape Variety :** 100% Merlot
- Region:** Pays d'Oc (Vin de Pays – South of France)
- Terroir:** 2005 was an excellent vintage for this grape in the western part of the Languedoc region in southern France. The climate is sunny and warm in the daytime, and cool at night.
- Production:** After a cold pre-fermentation that lasts several days, the wine undergoes alcoholic fermentation in stainless steel vats for 2 weeks. The everyday extraction is soft in order to keep the freshness of the fruits and to find the best balance between structure and aromas. After the malolactic fermentation, the wine is aged 6 months in vats.
- Importer:** Boisset America, Sausalito, CA
- SRP:** \$9.99 (1L)

