

RÉSERVE NATURELLE merlot



ORIGINS & TERROIRS

Merlot

Appellation: IGP Pays d'Oc

Label: organic wine – certified by Ecocert

Average yield: 60 hl/ ha

The vineyards are located between Béziers and Nîmes. It offers a wide variety of terroirs (clay-limestone soils, stony terraces, rolled pebbles).



VINIFICATION & AGEING

Grapes are harvested at night. Upon reception, destemming and crushing, cold pre-fermentation maceration in temperature-controlled stainless-steel tanks to extract colour and aromatic precursors. Fermentation with temperature control (20-25°C), gentle pumping over and delestage. Short vatting time. Run-off and pressing of the marc, blending of the runs and presses, malolactic fermentation. No fining, aged in vats.

Filtration: Tangential.



TASTING NOTES



16-18°C

FRUITY & FULL- BODIED

 Purple red colour with garnet tints

 Notes of red fruits, blackcurrant, white pepper, undergrowth

 Aromatic, structured, with well-coated tannins



FOOD & WINE PAIRING

Lyonnaise dumplings with tomato sauce.

The Vegan Touch: Quinoa Bowl with Sweet Potato.

Bottle 75cl: Bordelaise Type - Item Code: 66
Case: 6 bottles
Palletisation: 750 bottles / Pallet: 5 ranks x 25 cases
EAN Bottle: 3380330001746
EAN Case: 3380330003184

CONTAINS SULPHITES



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