**WINE DATA**

**Producer**
Les Vins Georges Duboeuf

**Country**
France

**Region**
Aude, Pays d'Oc

**Wine Composition**
- 100% Merlot
- Alcohol: 13.5%
- Total Acidity: 4.75 G/L
- Residual Sugar: 7.5 G/L
- pH: 3.69

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**DESCRIPTION**

This Merlot has a shining, deep ruby color and aromas of dark fruits like plum and cassis, with spice and hints of oak, licorice and cocoa. Full-bodied and concentrated, it has a luscious mouthfeel and silky tannins, with a touch of sweetness on the finish.

**WINEMAKER’S NOTES**

The grapes for this wine came from south-facing IGP vineyards in the Pays d'Oc department of Aude, a few miles from the Medieval city of Carcassonne, in the high valleys of the foothills of the Pyrenees Mountains. Between the lush mountains & the deep blue Mediterranean Sea, it has an ideal climate for growing grapes. After picking & destemming, the juice is pressed, undergoes maceration and malolactic fermentation, with frequent pumping-over during the process. The wine is fermented at controlled temperatures in stainless steel tanks.

**INTERESTING FACT**

The flower pictured on the Merlot label is Cornflower, which bloom in the fields and vineyards of the Pays d'Oc.

**SERVING HINTS**

This Merlot is a great accompaniment to a range of meats, from beef to lamb, in various preparations, such as Pasta Bolognese or Grilled Beef, and also pairs well with spicy Asian cuisines, from Indian to Thai.