

# Maurel-Vedeau

VDP d'Oc - Merlot

## ■ Terroir

Grape variety : Merlot 100 %  
These Merlot grapes have grown on medium-height terraces in the Languedoc.  
The soils are composed of clay and gravel.

## ■ Vinification

The grapes are destemmed and crushed.  
The fermentation is done at 25 °C after a short maceration on the skins at 10°C. Throughout the 4 to 5 weeks of this process, the cap which forms on the top is punched regularly in order to extract the best aromas. The wines then aged in oak casks (20 % of the volume) and in cuves with micro-oxygenation (80 %).

## ■ In the range...

Chardonnay  
Rosé  
Sauvignon blanc  
Cabernet sauvignon  
Pinot noir  
Viognier  
Syrah

## ■ Tasting Notes

A deep dark red colour with a slight tint. At first, the nose reveals a spicy eucalyptus scent with red fruit, followed by vanilla and black pepper notes. The mouth conveys perfectly ripe grapes, good volume, ideal concentration and quality tannins. The discrete ageing on wood adds a supplement of complexity on the finish.

## ■ Packaging

Bottles 75 cl



## Créateur de Vins



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