

Orbiel & Frères

MERLOT



Terroir

Carefully chosen plots are cultivated at high elevations in the Languedoc. We harvest at low yields, to deliver berries rich in phenolics and anthocyanins.

Vinification

The must is fermented at low temperatures to protect primary fruit flavour and aroma. After fermentation is complete, we practice a long maceration to extract plenty of rich colour and ripe tannins. This creates a very approachable and yet structured style of Merlot wine.

Tasting Notes

The wine offers an attractive combination of deep colour and a bright, fragrant nose with red berries and blackcurrant. The palate is fine and softly structured, with a mineral undertow supporting notes of plum and strawberry on the finish. Try this Merlot with confit de canard.

Grape variety : 100% Merlot

Appellation : IGP Pays d'Oc

Region : Languedoc Roussillon, France

Cellaring potential : Ready to drink

Alcohol : 13%

Acidity : 5,2 g/L

PH : 3,63

Residual sugar : 2 g/L

