


---


*Chantarel*


**Pays d'Oc Indication Géographique Protégée**

---

 **VARIETY :**  
100% Merlot.

 **WINEMAKING TECHNIQUES :**  
*Harvest maturity at least 12° to obtain sufficient dry extract and substance, and fragrances of ripe fruit. 100% destemming to eliminate the particularly astringent characteristics of the stalks. Fermentation between 28 and 30°C for between 10 and 20 days.*

 **TASTING NOTES :**  
*The wine is deep red in colour and releases a powerful, well-integrated vanilla and strawberry aroma. The palate is soft and velvety with a long and rich finish.*

 **SERVING SUGGESTIONS :**  
*Serve with pasta, cheese and casseroles.  
Serve at 15-17°C.*

