

Guillaume Auréle

Merlot Pays d'Oc IGP

ABV

13.50%

Capsule

Screwcap

Code

ALMGAM

Region and Country

Languedoc, France

Grapes

Merlot

Producer

Produced by a co-operative in the Languedoc region; 167 members cultivate 24 different varieties and collectively own 1,200 hectares across three villages: Cers, Portiragnes and Villeneuve les Béziers.

Climate, viticulture, winemaking

Benefitting from an oceanic microclimate and balanced by gentle breezes, the vineyards are split into two distinct areas: 850 hectares are situated on warm free-draining soil with large pebbles which reflect the heat and light whilst the other 350 hectares are located nearer to the coast. The proximity of the Mediterranean sea and the alluvial soils found here create a cooler growing environment.

The grapes are macerated traditionally 30-35 days to gain optimum flavour components and tannins. Fermentation is monitored between 20 - 25°C and includes micro-oxygenation to further aid extraction of colour, mouthfeel and phenolic content. Malolactic fermentation occurs in stainless steel vats. The resulting wine is aged on its fine lees.



Tasting Notes

Bursting with bright aromas of rich berry fruit and hints of truffle. Juicy blackberry and blueberry flavours appear on a full, supple palate. Gentle white pepper undertones on a softly warming finish.

Good to know

Proudly HVE Level 3 certified. This certification promotes the work of the co-operatives winegrowers and offers a guarantee of control over the usage of phytosanitary products across all vineyards. It is the growers commitment to promote and protect the local biodiversity, manage energy, water and fertilisation usage and to develop and adapt techniques to preserve the vineyard and its surrounding areas for future generations.

Vegetarian and vegan friendly.