

M E R L O T

LAYRANC

The Terroir

The vineyards are located in the Languedoc region. The average age of the vines is 30 years, and they are planted in sandy quartz filled soil. Vineyards are located with a wonderful south-eastern exposure.

Varietal / Cépage

100% Merlot

Vinification

The days of the harvest are determined by the tasting of the grapes themselves looking for the best balance of sugars and acidity. Picking is done mechanically and fermentation occurs for 10 days in tank with malolactic fermentation, between 80 & 90°F, and with specially selected yeasts.

Description

Deep garnet red in color, with a nose filled with red fruits and wood. A full and round mouth easy and pleasant to drink.

Food Pairing

Ideal with pork, poultry and fatty fish such as mullets or tuna and reblochon cheese.

Suggested Serving Temperature

Best served a little chilled between 14° and 15°C (58°F and 60°F).

Can be consumed now and up to 3 or 4 years after bottling.



GRANDS TERROIRS & SIGNATURES

Lieu Dit « Montmay-Les Jacquets » - BP 10 - CD 9 - 69 430 QUINCIÉ-EN-BEAUJOLAIS - FRANCE

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