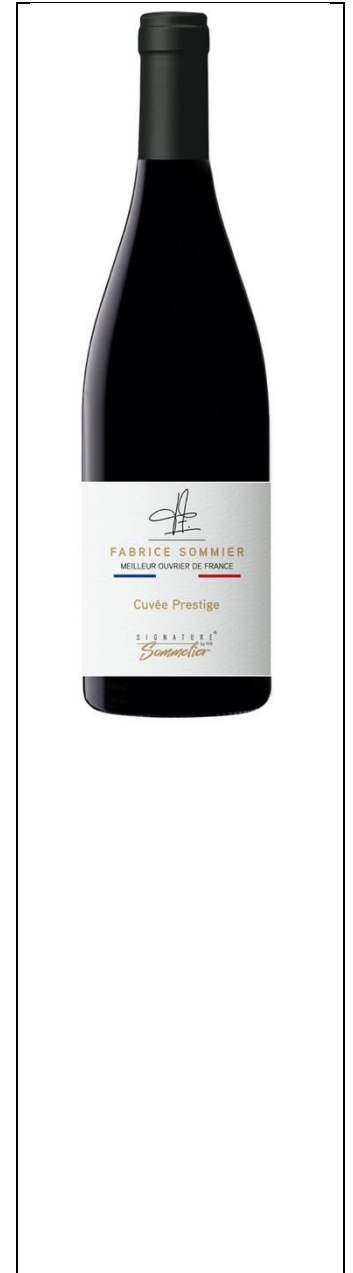


Signature Sommelier Merlot Cabernet Franc

<u>Appellation:</u>	IGP Cité de Carcassonne
<u>Blend:</u>	30 % Merlot / 70 % Cabernet Franc
<u>ABV:</u>	13,5 %
<u>Soil:</u>	The grapes come from our alluvial soil vines at the doors of Carcassonne. The vineyard is 25 years old on average. The cool climate and humidity give our place a perfect condition for Atlantic varieties such as merlot and cab-franc.
<u>Average age of vines:</u>	30 years.
<u>Winemaking:</u>	Traditional maceration during 3 weeks. Each variety ferments separately. Ageing in concrete tanks during 6 months.
<u>Color:</u>	The color is garnet red.
<u>Nose:</u>	Expressive nose of black fruits and sweet spices.
<u>Palate:</u>	Balanced mouth with present tannins and a pleasant suppleness.
<u>Serving temperature:</u>	A temperature of service between 16 and 18 ° and a careful decanting are advised so that the wine can take time to open and offer all its aromatic complexity.
<u>Preservation:</u>	4 years.
<u>Food pairings:</u>	Red meat, chocolate desserts and refined plates of cheese.



Signature Sommelier – An unique experience !

Our commitment to excellence led to the creation of the Signature Sommelier collection. A collection that highlights the best Sommeliers in the world and their know-how. This Prestige selection by Sommelier Fabrice Sommier is the result of a long-term partnership with our winery.