

Tiffany TOBEY

Red wine - merlot

Appellation: IGP Pays d'Oc

Blend: Merlot (slightly oaked)

ABV: 13 %

Soil: The vines located near the city of Carcassonne are planted on slopes with clay-limestone soils. The climate is Mediterranean, and strongly influenced by an Atlantic wind that brings a lot of freshness to the vineyards.

Winemaking: When the grapes come into the winery, they are de-stemmed and undergo a 3-to-4-day cold maceration at low temperature extract the maximum of the typical fruity of the Merlot. Afterwards the wine will ferment in stainless steel tanks at a controlled temperature. After the alcoholic fermentation, 75% of the Merlot is matured in tank while 25% is matured with oak.

Color: A nice bright red color

Nose: a nose with ripe strawberry and cherry aroma and a hint of vanilla and toast.

Palate: In the mouth the Merlot is well balanced with gentle tannins and beautiful freshness.

Preservation: Up to 4 years

Food pairing: To drink slightly chilled with all your barbecued dishes, a nice cheese plate or with a friend watching the sun go down.



Signature Sommelier – created by Sommelier Tiffany TOBEY:

Tiffany Tobey, the current Sommelier and Wine Director for the Ritz Carlton Resort, Dallas, Las Colinas, graduated from Texas Tech University with dual Bachelor's degrees from Texas Tech University in Restaurant, Hotel, and Institutional Management (RHIM). Previously Tiffany was a judge for several years at different prestigious national wine competitions. Ms. Tobey is also a proud board member of the Dallas Chapter of the Les Dame d'Escoffier International, a philanthropic organization of Women leaders in the food, beverage, and hospitality industries.