



VERTU VIN

Label: Maison Mayol

Appellation: Vin de Pays d'Oc

Vintage: 2007

Varietals: Merlot (100 %)

Volume by Alcohol: 13.5 % vol.

Soil: Issued from a selection of our best parcels of Merlot, located on the hillsides along the Mediterranean sea, well-known for the natural restriction of the yields and a good climate for the vineyard. On chalky-clay soils with broken stones, the Merlot can give its best expression.

Vinification: De-stemming harvest. After a short cold maceration (5 days at 8°C), fermentation at 22°C. Slow extraction by unballasting and punching the cap. After a pneumatic pressure, free run wines are blended to a selection of press wines for malolactic fermentation in stainless steel vat. Then maturing in tank on fine lees for 8 months with micro bubbling.

Tasting notes: Dark robe with bright red reflect. Spicy notes of eucalyptus and red fruits aromas on the nose. Sweet fruits and mellow tannins on the palate.

Food pairing: Grilled red meats and cheeses.

Serving Temperature: 15 / 16°C.

Bottle Life: Can be kept for up to 2 years.

