



## MERLOT CABERNET-SAUVIGON - L' ENCLOS 2020

## **DESIGNATION OF ORIGIN**

Indication Géographique Protégée - Pays d'Oc

### **VINEYARD**

5000 vines per hectare clay and limestone hills High trellising, Guyot and Royat pruning

#### VINEMAKING

50% MERLOT 50% CABERNET SAUVIGNON

Night mechanical harvest. Cooling of the harvest after a soft stalking and breaking of the grapes

Soft pressing and juices selection

Limited sulphite addition

Fermentation temperatures control

Ageing on fine lees

## **TASTING**

Deep red coat

The first nose develops aromas of ripe red fruits (prune, mashed strawberry), as well as balsam and vanilla notes

The attack is full and round, following a rich mid-palate.

The finale offers a long lasting spiced taste

#### **CELLARING POTENTIAL**

2 to 3 years in good storage conditions

#### **PACKAGING**

6 bottles case

Screw cap or natural cork



# HIGH ENVIRONMENTAL VALUE CERTIFIED

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