



GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE

Tradition Familiale Merlot

Pays d'Oc

Indication Géographique Protégée

AB certified

Cépage : Merlot (100%)

Terroir : These light, fresh, fruity and easy-drinking varietal wines are the result of stringent selection of top quality grapes from the best vineyards from Occitanie, in a combination of modern and traditional growing and wine-making methods for your greater pleasure.

Winemaking : The winemaking is based on the respect of the fruitiness and a gently extraction of the grapes matter.

Tasting : The wine boasts a deep, dense ruby red colour. The powerful nose reveals aromas of red berries, cherry and wild strawberry backed by intense notes of spices, prune, leather and truffles. The initial smooth and aromatic taste on the palate reflects the nuances found on the nose. Round and elegant, with a powerful backbone, it benefits from a long finish.

Pairing : This wine matches perfectly with all kind of grilled red meat or cheese.

Time of ageing: 3 years

Serving temperature : 18 °C/63-64°F

