



VIGNERONS DU SOMMIÉROIS

CHEMIN DE LA PINÈDE

IGP PAYS D'OC VINEYARD

The vines benefit from an excellent southern exposure and our Sommier terroir is characterised by marl with a high content of clay and limestone, by alluvial soils and by acidic soils composed of fine red earth with flint.

WINEMAKING

Direct pressing.

AGEING

8 months in stainless steel tank.

TASTING NOTES

Deep red hue with violet highlights. Fruity, complex nose of red and black fruits, plum, and licorice. Full and round palate with silky tannins and a long, persistent finish.



GRAPE VARIETY

100% Merlot



FOODS PAIRING

Grilled meat, Games, Cheeses



TEMP

16 - 18°C



AGEING POTENTIAL

1 to 2 years