



YVAN ET CO

**COCORICO !
VIN DE FRANCE**

VINEYARD

This Merlot, grown on clay-loam soils in sun-drenched terroirs, reaches ideal ripeness thanks to a warm climate tempered by steady winds. It offers a round, generous, and intensely fruity cuvée that stays true to the convivial spirit of Yvan Et Co, crafted to delight wine lovers in search of authenticity.

WINEMAKING

Grapes harvested at full maturity, three-week maceration at controlled temperature (18-24 °C). After alcoholic fermentation, the wine is racked off without reintegration of press juices, followed by malolactic fermentation on fine lees.

AGEING

In stainless steel tank.

TASTING NOTES

Its bright ruby red color reflects a perfectly mastered maturity. On the nose, this Merlot reveals indulgent aromas of juicy cherry, wild strawberry, and ripe plum, enhanced by delicate notes of cocoa. On the palate, the texture is smooth and velvety, supported by mellow tannins and well-balanced acidity. The finish is pleasantly silky and persistent.



GRAPE VARIETY

100% Merlot



FOODS PAIRING

Barbecue with friends, Roast chicken, Cheeses



TEMP
15 - 16°C



AGEING POTENTIAL
1 to 2 years