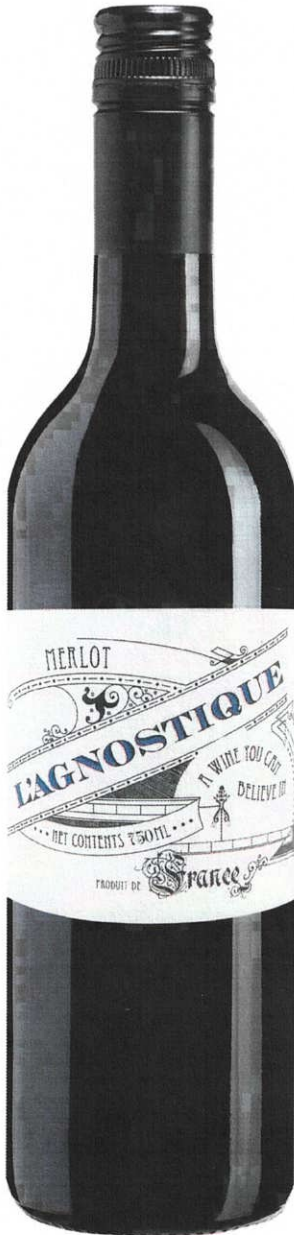


# L'AGNOSTIQUE

Pays d'Oc I.G.P.

MERLOT

L'AGNOSTIQUE



## REGION

France / Indication Géographique Protégée

## GRAPE VARIETY

 Merlot

## SOIL & VINEYARD

We source our Merlot in Southern France, in the vineyards of the sunny Languedoc-Roussillon region. Our main partner is located in the Gard at Saint Genies de Malgoires where we find a very good soil with clay and limestone. Low yields following the "Indication Géographique Protégée" with around 65 hectoliters per hectare. It allows us to produce a dense and well-balanced wine.

## VINIFICATION & AGEING

The grapes are harvested at full maturity. The harvest is destemmed and controlled maceration occur, during which the colour and tannins are extracted through the pumping over of the grapes.

## TASTING NOTES

Round and well-balanced, it has a crimson colour followed on the nose by fruity-red berries aromas as well as vegetal hints.

## FOOD & WINE PAIRINGS

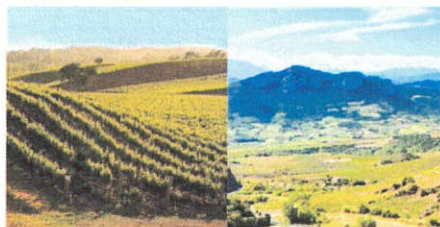
Grilled meats, poultry, Indian cuisine, cheese platter or chocolate desserts.

VEGGIE : Sweet potato, chickpea and spinach curry.

## SERVING TEMPERATURE

 15 °C

## AGEING POTENTIAL

 1 to 3 years.

## KEY FEATURES

- Merlot is one of the most famous grape variety in the world
- Low yield producing a dense wine
- Round and fruity Wine