



PRODUCTA VIGNOBLES
talents durables

MERRAIN ROUGE

AOC Médoc - Red



LOCATION

The Médoc appellation comprises a wide variety of soil types, including sand, gravel, clay, stones and pebbles. The wines of the Médoc are all produced by blending different grape varieties and from this marriage come the richness of the wines, the excellence of the vintages and the exceptional qualities which have made the region's reputation.

PRESENTATION

The term "merrain" is used to describe the oak used to make barrels for wine ageing. The most prestigious wood comes from the Tronçais forest. Merrain rouge, aged in oak barrels, will allow you to discover or rediscover the virtues of an oaked wine with the traditional flavours of the Médoc.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 3 to 4 weeks to provide a wine for ageing, rich in tannins. Malolactic fermentation then ageing in barrels for a minimum of 6 months.



VARIETALS

Merlot 60%, Cabernet
sauvignon 40%



FOOD PAIRINGS

Serve at between 16 and 18°C
with meat and cheeses.



TASTING

Good intensity of colour. Nose of ripe fruit, pleasantly oaked with notes of vanilla, lightly grilled. The palate is full, with good volume. A great classic of the Médoc.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.