



PRODUCTA VIGNOBLES

talents durables

CODE M

AOC Médoc - Red - 2022



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

Code M takes you on a 180° adventure. Plunge into Inspector M's investigation and solve the riddle...

- My first is the 5th month of the year.
- My 2nd is a musical note.
- My third is the sound made by the 11th letter of the alphabet.
- My whole is the wine region of the wine for you!

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This takes around 3 weeks to provide a rounded wine. Ageing in stainless-steel and concrete tanks.



VARIETALS

Merlot 97%, Cabernet sauvignon 3%



FOOD PAIRINGS

Serve at room temperature between 16 and 18°C. A pleasant accompaniment to any meal, especially meat and cheese.



TASTING

Attractive, quite intense vivid red colour. The nose combines notes of ripe fruit and fresh fruit. Round on the palate, tannic but without excess. Very pleasant in its youth, to take full advantage of its fruity characters.



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