

# AOC BORDEAUX MERLOT

“ With this AOC Bordeaux Merlot, Maison Castel illustrates its passion for tradition and French savoir-faire in a key appellation. Intensely expressive with notes of fruit and spice, this wine is the perfect combination of typicity and modernity.”



Cédric Jenin - Winemaker



Residual sugars 2g/L



## EXCEPTIONAL TERROIR

Bordeaux is undoubtedly one of France's most famous wine-growing regions. Red grape varieties are mostly grown here and Merlot is commonly found in the heart of the region, where it thrives and expresses its true potential.



## MAISON CASTEL KNOW-HOW

Working with their long-term partners, the Maison Castel team selects the appellation's best quality vineyards to create this outstanding wine. The oenologists monitor the parcels following strict specifications to ensure that the fruit reaches optimum ripeness. This wine is a blend of tradition and modernity: its base is Merlot, vinified with Bordeaux know-how. Extraction is adapted to each vintage, and a long period in tank gives the wine body and volume. Some of the wine is oak-aged to enhance the fruit character and add fullness. The modern style, intense black fruit and spice notes come from the Cabernet Sauvignon which is vinified using flash release, a technique which optimises extraction of aromatic and phenolic compounds.



Shiny, deep garnet robe



Complex nose combining finesse with intense black fruit and spice



Concentrated and fruit-driven, this is a mouth-filling wine with good volume and a silky, round finish



Enjoy with red meat, hard cheese and chocolate desserts. An ideal pairing would be *entrecôte* with ceps



Serve at 16 - 18°C



Can be aged for 2 to 3 years