



MAISON
CASTEL
· FRANCE ·

Discovery Varietals range

MERLOT - IGP PAYS D'OC

“ With this Merlot, Maison Castel combines a modern approach to winemaking with French *savoir-faire*. Finding the right balance between fruit and structure means the grape variety can fully express itself.”

Cédric Jenin - Winemaker



Residual sugars 7g/L



PRECISE QUALITY MANAGEMENT

This Merlot comes from the Pays d'Oc PGI which spans **three areas** (Aude, Hérault and Gard): its displays aromatic diversity thanks to the characteristics of each terroir. The **Mediterranean climate** is known for its very hot, dry summers and relatively warmer winters. This wine has **plenty of spice and fresh fruit flavour**.



MAISON CASTEL KNOW-HOW

The oenologists select the vineyard parcels according to **strict specifications**, in order to choose the best quality fruit to make this wine. The grapes are left to ripen on the vine as long as possible, to make a wine with **plenty of structure and colour**. The saignée technique is used to obtain **optimum aromatic concentration** appropriate to this grape variety. The Castel oenologists closely monitor the blending of wines made by **both traditional vinification and thermo-vinification methods**, followed by ageing using a specific wood. This stage is followed by the boisage process which brings out the varietal profile of Merlot, with notes of chocolate, plum and a hint of smoke.



Deep, dark ruby robe



Enjoy with **barbecued food, charcuterie and soft cheese**. An ideal pairing would be bavette steak with shallots



Nose of **red fruit and spice**



Serve at **14 - 16°C**



Good balance and structure, with a flavourful, long-lasting finish



Can be aged for **up to 3 years**



VEGAN FRIENDLY

More information : www.maisoncastel.wine/en/