

MERLOT ROSÉ - IGP PAYS D'OC

“ With this Merlot Rosé, Maison Castel combines a modern approach to winemaking with French *savoir-faire*. The result is a fresh, fruity wine that is a faithful expression of the grape variety.”

Cédric Jenin - Winemaker



Residual sugars < 2g/L



PRECISE QUALITY MANAGEMENT

Although Merlot is known for making fine red wines, it can also be used to make rosé. This Merlot is from the Pays d'Oc IGP, an area whose climate is defined by very hot, dry summers and warmer winters, and which is ideal for making fresh, fruity and aromatic wines.



MAISON CASTEL KNOW-HOW

The Maison Castel team chooses the best quality fruit from their partners and closely monitors its direct pressing and vinification at low temperature. The wine is aged on its lees to enhance freshness and vivacity.



Pale pink robe with coral pink hints



Enjoy as an aperitif, or with exotic cuisine, grilled food and salads. An ideal pairing would be a confit duck gizzard salad



Complex nose with floral and small red fruit aromas



Serve at 10 - 14°C



Fresh, full and fruity, with good length



Can be aged for up to 2 years