

# GRAND BOUCAUD

## CUVEE MERLOT

«This cuvée express concentration and aromatic richness. The color is red intense. The nose express aroma of red fruits (crushed strawberries, blackcurrants) and black fruits (blackberries, black cherries). On the palate, the flesh of the over-ripened grape, which envelop dense tannins with noble grain. We find freshness and fruit in a lingering finish»

### Technical informations

**Grapes :** 100% Merlot

**Appellation :** Vin de France

**Elaboration:** Cold pre-fermentation for 24 to 48 h. Alcoholic Fermentation in temperature-controlled stainless steel vats around 26°C following by gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of free-run and presse juices and malolactic fermentation in temperature-controlled stainless steel vats around 18°C.

**Ageing:** in stainless steel vats

**Tasting:** Color : Shiny Rubis

Nose : Nice aromas of red fruits and vanilla note

Bouche : Charnue, ronde et souple. Bel équilibre.

**Tasting tips:** Charcuterie, tapas, red meats, white meats.

