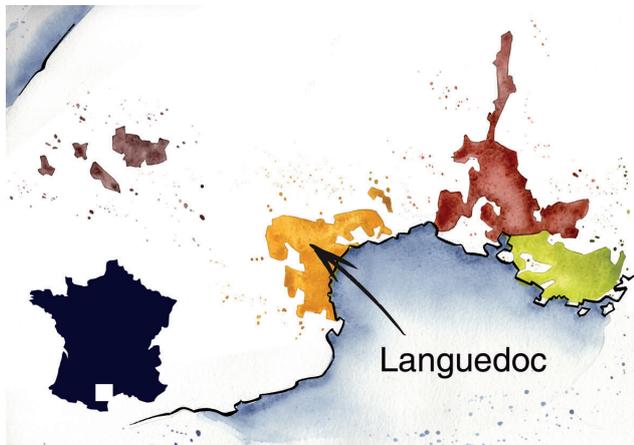




LES ROUCAS MERLOT



Our merlot vineyards have limestone and clay soils located throughout the eastern Aude and western Hérault departments known for their diverse climates, relatively arid temperatures and rough terrain. But the wind direction in Puichéric (Aude) is usually Atlantic and quite cooler, bringing with it much more precipitation than the Mediterranean winds that blow over Beziers (Hérault) and onto St. Chinian.

Traditionally, we are planting Merlot on limestone and clay soils, often mixed with scree or a rocky layer over the clay. Merlot needs a lot of water and sunshine to fully ripen and this mix of clay and toprock holds the water well.

Merlot is harvested between 50 and 75 hl./ha. depending on the vineyard capacity and the rainfall. With our heat, we do a lot of work in the vineyards to keep the sugar levels down and to harvest as late as possible. This gives us a fruit profile conducive to creating ready to drink wines.

To diminish the tannins and create round, less structured wines with great color, we thermo-vinify about 70% of the production. This process of heating the berries and breaking down the skins and pulp lets us skip the entire maceration stage and go to fermentation in just a day. The other 30% is traditionally macerated for about 2 weeks and is then sent to fermentation. In the thermo, we get great color but lose almost all the tannins and some aromatic components. The part that we traditionally vinify replaces the lost elements governs the aromatic profile.

Our house style is simple: round, fresh, clean, dark and approachable 6 months after the harvest. Our merlot has very generous fruit and a weighty mouthfeel with primary aromas of red fruit in the nose. With the soft tannins, the wine goes great with almost anything from pizza to steak.

100% Merlot
Alc : 13,57 alc. /vol.
VA : 0.60 g/ H2SO4/l.
RS : 5.2 g/l
ph : 3,77



PAYS D'OC
INDICATION GÉOGRAPHIQUE PROTÉGÉE