

LUC PIRLET

RED BLEND

CABERNET SAUVIGNON - MERLOT | IGP PAYS D'OC



HISTORY

This blended wine is the result of passion and a reasoned viticulture. The grapes are carefully selected among our vineyards located on the different terroirs of Limoux (Languedoc Roussillon). The combination of the grape varieties and the different terroirs allow us to develop the best of each.

VINEYARDS

Our methods of cultivation are based on the observation of the natural plant cycles of vines and the development of biodiversity. The vineyards, planted on clay and limestone soils, have been selected within three identified zones of climate and terroir surrounding Limoux: the upper valley of the Aude, Atlantic and Mediterranean zones.

WINEMAKING

Alcoholic fermentation around 28° C. Pneumatic pressing and malolactic fermentation. Both grape varieties are vinified separately then blended.

TASTING NOTES

- **APPEARANCE**
Deep ruby red.
- **NOSE**
Hints of underwood, small red fruits of the forest and overtones of chocolate.
- **TASTE**
Powerful and round.
- **SERVING TEMPERATURE**
Best served at 16 °C.