

## PREIGNES TRADITION MERLOT

IGP - PAYS D'OC

13 % vol.



100% Merlot



Volcanic soil; 48 year old vines  
Plot of "Terres Noires" planted in 1974



Yeasting with neutral yeasts  
Fermentation from 26 to 32°  
Fermentation time of 15 days



Nice fresh and sustained color, the nose is very present with notes of red fruits associated with a small hint of laurel, the mouth is round, full with present but soft and supple tannins. .



Harmonious, dense and fresh, we can easily imagine it in the summer on a tuna steak with eggplant with a crushed tomato with basil and a black olive juice.



Qualenvi certified since 2006, we are now labeled High Environmental Value (HVE) operation. This label is based on indicators and a requirement for results of "green practices" which relate to the entire operation. Beyond the environmental commitment, we have entered the «big leagues» of the Quality approach by obtaining ISO 22000 certification. This international standard demonstrates the company's ability to control the Food Safety.