

# L'ORANGERAIE

Merlot

**IGP PAYS D'OC**



## GRAPE VARIETY

100% Merlot



## TERROIR

Clay-limestone. The grapes are grown on the slopes of the Montagne Noire.



## WINE MAKING

The bunches are separated from the stems before a traditional vinification in concrete tanks. The fermentation lasts 7-10 days, followed by maceration on the skins of about 3 weeks to extract maximum fruit flavors.



## TASTING NOTES

A vivid purple color shot with violet reflections. The nose reveals a wide range of dark fruit aromas such as plum and morello cherry. Well-structured and dense.



## SERVICE TEMPERATURE

18°C



## FOOD AND WINE PAIRING

Barbecues, charcuteries, cheese



MAISON LORGERIL



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