



RED MERLOT  
COTEAUX DE PEYRIAC IGP



LE MERLOT  
DU  
*Donjon*

- GRAPE VARIETIES : 100 % Merlot.
- TERROIR : Gravel terraces from la Clamoux river and clay-limestone slopes.
- CLIMATE : Mediterranean, hot and dry with oceanic influences.
- CULTIVATION : Traditional working of the soil. Sustainable agriculture «Vitealys'» certified by an independent organization. Vineyard certified in High Environmental Value.
- VINIFICATION : Traditional vinification with long tank fermentation.  
Strict temperature control.  
De-stemming in the vineyard immediately after harvest.
- TASTING NOTE : Red garnet colour with violet hues. Black berry, liquorice and vanilla on the nose. Full bodied with great expression, and a long, aromatic finish.
- FOOD PAIRINGS : A perfect match with French local produce. It will go well with red meats and grilled meats as well as those in a sauce. Ideal also with game and cheeses with character. Even better, pair with lamb with sautéed fig from the French Cathare region.
- AGEING POTENTIAL : 16° - 18°C.
- SERVING TEMPERATURE : 5 - 10 years.
- PACKAGING : Boxes of 6 – 0.75 litre bottles. 600 bottles per pallet.

[www.chateau-du-donjon.fr](http://www.chateau-du-donjon.fr)

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