



MERLOT RED COTEAUX DE PEYRIAC IGP



LA GALINIÈRE

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 maceration.
Strict temperature control.
De-stemming in the vineyard immediately after harvest.
Twelve months in oak "bordelaises" barrels for the Syrah. Twelve months vat aging for the Grenache.

TASTING NOTE : A dark ruby colour with garnet hues, and red fruit and spices on the nose. Excellent balance on the mouth, with elegant tannins followed by a long finish which melts on the palate.

FOOD PAIRINGS : A perfect match for region dishes from the South of France. Will also pair well with red meats, grilled or with a sauce, as well as cheese. Even better, to accompany a pork, chicken liver and prune terrine.

AGEING POTENTIAL : 16 - 18°C.

SERVING TEMPERATURE : 5 - 8 years.

PACKAGING : Boxes of 6 – 0.75 litre bottles. 600 bottles per pallet.

www.chateau-du-donjon.fr

Caroline & Jean PANIS Vignerons
Château du Donjon - 11600 Bagnoles (France)
email : info@chateau-du-donjon.fr
Tel : +33 4 68 77 18 33

