

DOMAINE DE LA MOTTE



Merlot

IGP Pays d'Oc, Languedoc, France

VARIETY

100% Merlot

VINIFICATION

The grapes are entirely de-stemmed and crushed. Fermentation takes place at 25°C following a short pre-fermentation maceration at 10°C. Soft extractions are achieved through regular cap punching and pumping over for a period of four to five weeks.

DOMAINE

Domaine de La Motte is a 130 acre vineyard composed of gravel and sandy clay which lies on the Aude riverbed outside Narbonne. Since 2007 this vineyard has belonged to the Bonfils family who put substantial effort into creating delicious, balanced wines.

TASTING NOTE

Dark in color with brilliant red glints. The nose is powerful with aromas of spice, eucalyptus and red fruits, followed by vanilla and peppery notes. The palate offers ripe, concentrated fruit and good body, balanced by refined tannins and bright acidity.

FOOD PAIRING

Match with grilled beef, roast duck or mature cheese.



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