

## MERLOT - GRENACHE IGP PAYS D'OC RED- 2022



### VINEYARD

The Orb Valley, in which Mas la Chevalière is located, has various landscapes coming one after another, and they have been all shaped and cultivated for centuries. Vine has been paramount since the Antiquity and the well-designed plots have structured slo

### TYPE OF SOIL

Clay and limestone

### VINIFICATION

12 days of fermentation at 26° C - 28°C with daily pumping over in stainless steel tanks. 100% malolactic fermentation.

### AGEING

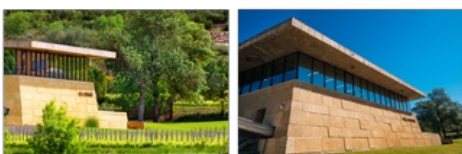
6 month ageing in stainless steel vats.

### VINTAGE REPORT

The 2022 vintage was marked by early frosts in early April but with limited impact The summer was very hot and dry, interspersed with a few welcome rains at the good physiological stages of the vine The harvest began on August 25 in accordance with the estimates given by the flower thus making it possible to preserve the minerality in the wines. Our vineyard shows great abilities to resist the various water stresses thanks to the control and adaptation of cultural practices The first juices were balanced precise The skins of the grapes being very thick this year reaction of the plant to the climatic conditions), we favored the heart of the press for our wines so that they keep all their brilliance. 2022 is a generous vintage in quantity and quality.

### FOOD PAIRINGS

Enjoy it with chargrilled chicken or beef, sauteed veal or mature cheese.



*follow us online*

  LarocheWines  
[www.larocheWines.com](http://www.larocheWines.com)

