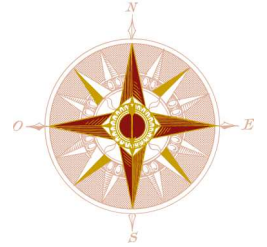


CROIX DES VENTS



Merlot

Pays d'Oc
Product of France

The range Croix des Vents is named after a compass which symbolizes the 4 cardinal points. Produced in Languedoc, South of France, this range epitomizes the different roads that connect Spain and France.

The vineyards are located on beautiful South-facing slopes. They also benefit from the Mediterranean climate which brings enough humidity and sun to ensure the grapes ripeness.

Grape Variety

100% Merlot

Vinification

This cuvee is traditionally processed, after de-stemming and crushing, the grapes undergo a 15 days to 3 weeks maceration in concrete tanks. The temperature is controlled at around 26°C.

Winemaker's comments

The colour is a deep ruby red. The nose is very charming with its red berries fruit and spicy notes. The palate is smooth, full of dark, macerated fruit, with a lingering finish, giving us a great feeling of pleasure.

Serve at 17°C on roast lamb or on any kind of meat dishes or mild cheeses.