



LES TOURS



ESTATE BOTTLED

MERLOT

100% Merlot grapes

Residual Sugar – 2.9 grams per liter

PH: 3.55

Alcohol Content: 13.5%

LOCATION & CLIMATE The Merlot vineyards are located on the lowest foothill slopes of the Pyrenees Mountains in the southern portion of the region. This area has a relatively cool Microclimate which allows slow ripening of the Merlot grapes for a perfect balance between acidity, sugar and tannin.

SOIL Limestone and clay make up most of the soil in the area. There is ample humidity in the deeper soil layer and as a result dry farming is practiced. This, of course makes the vine work a little harder at acquiring moisture, but this light stressing creates better complexity and concentration of flavours in the grapes produced.

VINES AND VINEYARD MANAGEMENT The Merlot is pruned using the “Guyot” method. The vines are planted at a concentration of about 2000 vines per acre that are trained on wires.

VINIFICATION AND AGING The grapes are hand picked when fully ripe and are hand inspected and triaged on a vibrating table to select only the best. Whole grape pressing, cold soaking and cold maceration take place before alcoholic fermentation. During fermentation, the must is pumped over the skins daily. After fermentation the wine is aged in stainless steel until bottling.

TASTING NOTES: Bright crimson, with aromas of currant and plum followed by rich ripe flavours on the palate of blueberries, blackberries and mocha. The finish is very long and smooth with soft velvety tannins.

SERVING SUGGESTIONS: This soft rich wine is absolutely delicious on its own, but otherwise simply begs to be paired with grilled lamb chops or rack of lamb or eventually with an osso bucco à la Milanese with saffron rice.

CERTIFIED ENVIRONMENTALLY FRIENDLY The production system of the Anne de Joyeuse Winery is a Bureau Certified Environmentally friendly French business



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