



Laroche Merlot 2007

Variety:
100% Merlot

Vineyard region:
Carcassonne, Béziers, Montpellier and Cévennes region.

Harvest date:
Early septembre

Yeast:
Selected (from Montepulciano area).

Fermentation:
12 days at 26-28°C in stainless steel tank with daily pumping over.

Maceration:
4 weeks.

Malolactic fermentation:
100%.

Ageing:
6 months in stainless steel tank.

Fining:
Egg white.

Bottling:
Minimum filtration to preserve maximum natural character, then bottled under low pressure on a bottling line designed to protect quality.

Analysis:

| | |
|------------------|---------|
| Alc/Vol: | 13,5 % |
| Acidity: | 3.6 g/L |
| pH: | 3.36 |
| Residual sugar : | 1.5 g/L |

Vintage: The general climatic conditions were favourable. A beautiful spring set off a very warm month of July, counter-balanced by a cool month of August. This helped regulate sugar levels and maintain balance in the berries, avoiding any difficulties with maturity. Hence, harvest was early with very healthy fruit.

Tasting:



Deep red with some crimson edges.



Nice bouquet of stewed plums underlined by a spicy character



Vibrant fruit flavours unfold on softly structured palate.