

MONTMIJA Merlot

Producer: Claude Vialade

Origin: Occitania

Appellation: IGP Pays d'Oc

Type of wine: Organic



Varietal range: 100% Merlot



Soil types: The vineyards are located between the Cévennes and the Camargue, in the heart of the largest organic wine region. They enjoy a hot, dry climate, which promotes the development of aroma in the grapes during ripening, producing expressive wines.



Vineyard management: The vineyards are mechanised and trained using the espalier system. Technical expertise and strict plot management yield grapes at peak ripeness. The varietal is farmed organically and certified by a European organisation.



Winemaking: Harvesting is done entirely by machine and the grapes are entirely destemmed before entering the tanks. Fermentation then takes place at controlled temperatures for 20 days with regular and frequent pumping over. Particular care is taken to restrict inputs. Wild yeast is used, the wines are not fined and the amount of SO2 is limited.



Tasting notes: Garnet with purple highlights. Aromas of red fruits, including raspberries and blackberries, and spice with a faint, soft herbal aroma. The palate is pleasant and supple with a good level of concentration.

Drinking temperature: 16-18°C.



<u>Food pairings:</u> Cold, roast meats, grills, grilled vegetables and cheeses but also works well with starters.



Bottle

Type: Bordeaux impulsion screwcap

Height: 30.05 cm Weight: 1.21 kg

EAN barcode: 3569401005078

Box

Size: 23.3 x 15.4 x 30.7 cm

Weight: 7.38 kg

SU/Box: 6 without dividers

EAN barcode: 3569408005071 (vintage 2018)

Laver

Number of boxes: 22 $SU/Layer: 22 \times 12 = 264$

Pallet

Size: 120 x 80 x 136.5 cm

MERLOT

CLAUDE VIALADE

JDE

Weight: 760 Kg

Number of layers: 4

Boxes/Pallet: $4 \times 25 = 100$

SU/Pallet: 100 x 6 = 600

