



domaine de
BELLEMARE

MERLOT

"Purs Cépages" range - IGP d'OC



100% Merlot



Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vatting. Controlled fermentation at 25-28°C for about 30 days.



Stainless steel tank on fine lees for 6 months



Color: garnet red

Nose: notes of black fruits, blackberries and blackcurrants

Taste: creamy attack with notes of black fruits, silky tannins



3 years



16-18°C



75cl



Pairing: meats in sauces, roasts, duck breast