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Mont Rochelle Merlot 2002

Bright garnet reaches to the rim in a flash of youthful exuberance. Dark fruit including SantÃ© Rosa plumbs, black cherries and mashed mulberry aromas suggest the benefits of aromatherapy. Toasty mocha-choc and spicy cinnamon with hints of Turkish delight conjure up exotic images. Ripe fruit provide Merlot-typical soft entry leading to full mouth feel of dry tannins and lively acidity. A full-bodied wine well matched with rich meat dishes like Ossobuco in Bianco, porcini-encrusted venison or aubergine lasagna.

variety : Merlot | 100% Merlot
winery :
winemaker :
wine of origin :
analysis : **alc :** 14.4 % vol **rs :** 3.13 g/l **pH :** 3.63 **ta :** 6.29 g/l
type : Red

about the harvest: Hand picked at 23Â° to 26Â° Balling.

in the cellar : Destalked and cold soaked for 2 days. Fermented using Lalvin M yeast at temperature between 25Â°C and 30Â°C. 12 days post fermentation maceration, then racked to 225l French oak barrels. 33% New fill. Malo-lactic fermentation occurred in barrel. Barrels from the forests of Alliers, Nevers & Troncais. Barrel matured for 15 months.