



RAFALE

I.G.P. Pays d'Oc
Red Wine

Soil:

Cultivated on the plains and slopes of Languedoc and Roussillon in the South of France, where cold nights alternate with hot days.

Grape varieties:

Merlot.

Production method:

Fully ripened grapes are harvested in September. They are destalked and then ferment 8 days at 28°C before being pressed.

Ageing:

A few months in vat before bottling.

Description:

Dark purple colour.

Fresh and flavoursome to the nose (red fruits, spices, cedar). Soft and rich on the palate with elegant tannins. A hint of liquorice and vanilla. A full-bodied red wine.

Storing:

Should be drunk young, within 2 years of harvest in order to retain the best of its flavour.

Serving suggestion:

Serve with roasts, casseroles, pasta and other traditional home-cooked dishes

Serving temperature: Drink it at cool room temperature, around 16°C..