

Yvorne Merlot



The Vineyard

The Domaine de La Pierre Latine is made up of eight parcels distributed around the edge of the appellation of Yvorne and bounded by the foothills of the Vaud Alps. It is entirely west / southwest facing with steep slopes of up to 35-40%, which allows good natural land drainage.

Altitude 410 to 600 meters

Position west/southwest

Soil rich in alluvium, sediment, scree and gravel, on an alpine limestone bedrock

Cépage Merlot, average age 20 years. Pruning: taille longue (Guyot)

Cultivation minimal chemical intervention.

The Winery

The grapes are picked by hand at peak maturity and carefully sorted in the vineyard. After destemming and pressing the grapes undergo a short, cold, maceration (a few days). Fermentation temperatures are controlled at 28-29°C and fermentation lasts an average of 3 to 4 weeks. The wine is aged in old French oak for approximately 12 months. After a light filtration, the wine is bottled.

Format Bottles (75cl), half bottles (37.5cl), magnums (150cl)

For larger sizes please contact the Domaine at the beginning of the year.

Tasting

Colour Bright ruby with purple tinges

Aromatics Ripe fruits (cherry, blackberry) with subtle spicy notes

Palate Full and generous with a mixture of juicy black fruits at the start. Well-structured and balanced middle palate, supported by fine, ripe tannins and a little grip at the finish.

Serving

Optimum serving temperature 15-16°C

Aeration Ideally serve in Bordeaux glasses

Ageing potential 10 years

Food and wine pairing Beautiful accompaniment to grilled red meats and charcuterie, as well as spicy dishes and traditional Spanish-style cuisine.