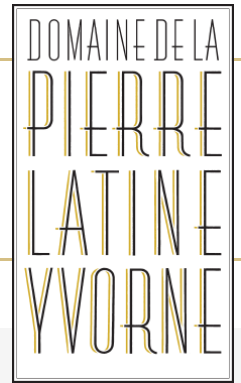


"Mythologie" Merlotissima

Merlot



The Vineyard

The Domaine de La Pierre Latine is made up of eight plots 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 of only 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 French oak (50% new) for approximately 12 months and then bottled, after a light filtration

Production 1,500 bottles, on average, are produced in the best years

Format Bottles (75cl),

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

Tasting

Colour Bright ruby with purple tinges

Aromatics A remarkable concentration of blackberry aromas with spicy notes

Palate Initially closed, the middle palate is structured with a mélange of oak notes which disperse after a moment's decanting

Serving

Optimum serving temperature 15-16 °C

Aeration Pour 10 minutes before serving, ideally in Bordeaux glasses

Ageing potential 10 years +

Food and wine pairing Delicious with red meat or game (venison) dishes with rich sauces, such as pepper sauce or sauce Grand Venour