

# *Chemin de Compostelle*

## *Merlot 2019*

**Wine made from 20-year-old vines. Siderolithic soil at an altitude of 250 m  
10 days vinification. Aging in vats for 6 months.  
It will accompany grilled meats or even a tuna steak.**

**Appellation: IGP Cotes du Lot**

**Grape variety: 100% Merlot.**

**Yields: 70 hl / ha**

**Alcoholic degree: 13.5 °**

**Vinification: Traditional in stainless steel vats**

**Aging: In vats for 6 months**

**Availability: Bottles of 75 cl.**

**Cork: Diams 3 cork, guaranteed tasteless.**

**Keeping: Around 4-5 years**

**Tasting: Ruby color. Explosive nose on fresh fruits. The palate is both floral and on blackcurrant fruit. The tannins are very supple, nice sweetness and nice volume, finish on blackcurrant and red fruits**

**Serve at a temperature of around 16-18 °**

