



TASTING NOTE

CHATEAU RAISSAC

Domaine RAISSAC Merlot “DUODECIM”



Specifications:

Blend: 100% Merlot

Alcohol: 13.5% per volume

Type: IGP Pays d'Oc

Residual sugar: 1 g/l

Yield: 60 Hl/Ha

Soil: clay-rich chalky slopes covered with marine fossils.

Age of the vines: 19 years

Vinification :

Fermentation at 26°C. Short maceration to extract supple tannins. Classic vinification method with gentle pumping over and delestage during three weeks of fermentation.

Tasting notes:

With a deep ruby colour, this wine's bouquet reveals aromas of red berries with hints of spices and dark chocolate.

The well-integrated structure offers an elegant palate with a lingering finish.

Wine and food pairings:

This wine could be tasted with salads, spicy meals or lamb “à la Provençale”.