

# Sustainable WineSolutions



## CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: <b>ARTISAN</b>		REGION: Entre-Deux-Mers, Bordeaux, France	
APPELLATION: <b>Vin De France</b>		VINTAGE: <b>2020</b>	ALCOHOL: <b>13%</b>
PRODUCER: <b>Château Queyret Pouillac</b>		ATTRIBUTE:	
WINEMAKER: <b>Virginie Verhaeghe</b>		Vegan Organic	

### GRAPES:

100% Merlot

### TERROIR:

Clay and sandy loam soils.

### VINES:

50ha of low yielding vines; machine harvested. Leaf stripping improves the health of the grapes and ensures maturity of the future harvest. Varieties are harvested at different dates according to their optimal maturation.

### VINIFICATION:

After destemming and crushing, grapes are fermented in stainless steel at 24°C-28°C. Once the desired structure is achieved, the wines are racked off. Malolactic conversion then occurs at around 21°C, softening the wine.

### MATURATION:

The wine undergoes several months aging in steel vats.

### TASTING NOTES:

The nose leads with fresh raspberry and cherry. Ripe red plum note on the palate accompanies supple, soft tannins, resulting in a juicy, well rounded mouthfeel.

### PAIRING SUGGESTION:

Merlot is ideal with charcuterie, and a wide range of meat dishes: duck in plum sauce would be ideal. It also works particularly well with Mediterranean vegetables: think ratatouille and stuffed peppers.

### SERVING TEMP:

12-14°C

