

FRANCE | 2014 | IGP PAYS D'OC

Janeil

Merlot



> VARIETIES

100 % Merlot - Originally from Bordeaux, the Merlot variety likes cool soils that retain some moisture throughout the summer. It produces supple and fruity wines.

> VINTAGE 2014

In the Languedoc, the winter was mild and very dry, with no rain between September and May, resulting in a difficult start to the vines' growth cycle, but this was corrected by a few storms in the spring and summer. A wet September helped to prevent the grapes becoming over-concentrated, and to create a good balance between sugar and acidity and fresh fruit aromas, but yields were extremely low. The rain in September obliged us to remain vigilant throughout the harvest, but the relentless work proved its worth in the quality of the wine.

> ANALYSIS

ALCOHOL CONTENT	13% vol
PH	3.65
TOTAL ACIDITY	2.9 g/l d'H ₂ SO ₄
VOLATILE ACIDITY	0.35 g/l d'H ₂ SO ₄
RESIDUAL SUGARS	2 g/l

> VINEYARD

Terroir : Eroded sandstone, schist and stony plateau.

Density : 3600 vines/ha.

Climate : Mediterranean (hot dry summer, mild winter).

Average age of the vines : 20 years.

Yield : 50 - 60hL/ha.

Location : The vineyards which we select come from Minervois.

> WINEMAKING

Harvest : Machine harvested.

Winemaking : Traditionnal vinification in stainless steel vats. Pumping over twice a day. Alcoholic fermentation. Malolactic fermentation in vats.

Ageing : In vats with controlled micro-oxygenation. Fining and bottling.

The innovative and natural methods used, on which the reputation of François Lurton was built, produce wines that are true to their variety but at the same time original and authentic.

TASTING NOTES



Deep color, purple hints.



Fine nose, black dye purple aromas, black-currant and fresh fruit.



Greedy mouth, round. Finish with smooth tannins and a beautiful freshness.

SUGGESTION

Grilled meats, moussaka, chocolate fondue.



16 - 18 °C



2 to 4 years



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