



DOMAINE DE CANTAUSSELES

GRAPE VARIETY

Merlot

APPELLATION

IGP Pays d'Oc

Red

SOIL

Gravelly clay covered with small stones

Surrounded by a magnificent park, this pretty building is located not far from Pézenas, in Servian, with the Carroux massif as the backdrop.

The wines are vinified on site, in the modern facilities of the estate's cellar.

The 90 hectare vineyard surrounds the Château de Cantausseles.

TERROIR

Clayey-gravelly soil particularly well adapted to the vine. The grape varieties reach full maturity slowly and gradually, which gives the wines the finest aromas.

VINIFICATION

This Merlot is harvested at optimum maturity, and following cold pre-fermentation maceration it remains in tanks for two to four weeks. Temperatures are maintained below 28° to ensure that all the fruit and varietal characters of Merlot are preserved.

TASTING NOTES

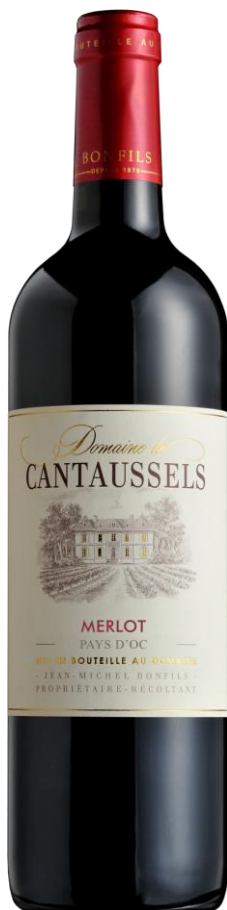
In the Cantausseles vineyard, the Merlot vines excel. The wine is intense garnet red in colour, with a complex nose of red and forest fruits. On the palate it is harmonious, with supple and elegant tannins.

SOMMELIER'S ADVICE

Food and wine pairing: lamb shoulder, candied vegetables, Comté cheese, Beaufort.

Serving temperature: 16-18°C

Aging potential: up → 3 years



AN ECOSPHERE

BONFILS
VINS & CHÂTEAUX
1870