



Famille Morin, Cuvée Caroline Red, IGP Pays d'Oc, Languedoc Roussillon, France, 2018

Producer Profile

The Morin family took ownership of this beautiful estate in 1966, and today its wines are carefully crafted by young winemaker, Caroline Morin.

Her intention is to express their distinctive terroir through ensuring finesse and minerality form the backbone of her wines. The Cuvée Caroline wines have been specially blended to capture the essence of the region yet be versatile, offering good value and immense drinking pleasure.

Viticulture

Vineyards are located on soils comprising of clay-limestone, overlooking the Bassin de Thau and following the Via Domitia. This is an area with ancient ties to viticulture, with evidence of winemaking dating back to the 1300s, with the land once owned by the church. After the Crusades, the monks abandoned the properties and vineyards, which have been in the hands of local families ever since.

Winemaking

A characterful blend of Merlot, Marselan and Cabernet Sauvignon, with the different varieties vinified separately. Traditional fermentations lasting approximately 20 days with controlled temperatures, after which one third of the wine is aged in new barrels and demi-muids for between 6 and 12 months. Blending prior to bottling.

Tasting Note

A charming wine with intense aromas of black fruit, garrigue herbs and plums. The ripe damson and blackberry fruit continues onto the palate, which offers a delicious plump mouthful, packed with fruit and harmonious tannins to the finish.

Food Matching

Try with Peking duck and hoisin, or steak with a peppercorn sauce, followed by mature hard cheeses.



Product code: 4650

Technical Details

Varieties:

Merlot 60%

Marselan 30%

Cabernet Sauvignon 10%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 to 12 Months

Type: French 225 Litres
and Demi Muids

% wine oaked: 33

% new oak: 100

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