



Largesse Merlot, IGP Pays d'Oc, Languedoc, France, 2022

Producer Profile

Largesse represents a range of stylish, classic varietals produced in Southern France.

As the name suggests these wines offer generous quantities of ripe, fruit driven character and a backbone of rounded tannins.

Viticulture

The vineyards are within the Languedoc region and are mostly sited on limestone- clay soils. The climate here is mediterranean.

Winemaking

This cuvée is traditionally processed, after de-stemming and crushing, the grapes undergo a 15 days to 3 weeks maceration in inox and concrete tanks. The temperature is controlled at around 26°C. 30% of the blend is fermented and matured with old American oak for at least 6 months.

Tasting Note

The nose reveals a spicy plum and blackberries, followed by notes of vanilla and black pepper. The palate conveys the perfectly ripe fruit, great concentration and a backbone of round tannins. Supple and ripe this Merlot a classy taste of the South of France.

Food Matching

Steaks, beef bourguignon, tapas, mature hard cheeses.



Product code: 4608

Technical Details

Varieties:

Merlot 100%



ABV: 13.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 6 Months

Type: American Oak

% wine oaked: 30

% new oak: None

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