

# PETIT VERDOT, LES HAUTS DE MEDIAN

Pays d'Oc– Indication Géographique protégée

*Vestiges of a roman wine estate, architecture from the 13th century, a classified historical site... Here the visitor is immersed in the history of Pays d'Oc! Our wines are also inspired by its ancient culture and this wild land.*



## **Degree**

12.5%

## **Grape**

100% Petit Verdot

## **Soil**

Volcanic

## **Climate**

Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes

## **Culture**

Vines are ploughed. We do not use weedkiller  
Pruning is short to regulate the vine's growth and its grapes yields

## **Harvest**

The vines shoots are tied up along vires to be given the favourable angle to ripen the grapes.  
The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.

## **Yield**

55 hl/ha

## **Vinification**

The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 8 to 12 days, it allows the full extraction of fruit flavours.

## **Pressing**

Pneumatic

*Our tasting comments : Harmonious, fresh and tasty.*

*Color: dark red, deep and intense*

*Flavour: Black fruits (cherry, strawberry, blackcurrant) and spices*

*Taste: Perfect balance between fruits and tannins.*

## **Serve at**

At room temperature.

## **A table**

To share with some good friends and a grilled meat.

## **Availability**

Bottle 75cl