WINES TREE ÉDITEUR DE VINS



Vin de France **2020**





BARON MAXIME MERLOT

2020



TERROIR

The vines are planted on poor clay-limestone soils in the central part of the south of France, at around 150 to 200 meters of altitude. The hot Mediterranean climate and the wind Tramontane coming from the north west dry quickly the leafs and grapes after the summer storms, avoiding the development of diseases and helping to harvest very concentrated and ripe grapes.

GRAPE VARIETIES

Merlot 100%

WINEMAKING

The Merlot grapes are harvested at an optimum maturity. In the cellar, 2 different methods of vinification are used; some grapes are fermented at controlled temperature with a long skin maceration (around 3 to 4 weeks), in order to extract most flavours, colour and tannins. Another part of the grapes is vinified at colder temperature for a lighter extraction and to keep the freshness and purity of the fruit. The wines are then aged separately in tank several months. A short oak aging takes place before the final blending and bottling.

TASTING NOTES

This Merlot has a beautiful deep ruby red color. The nose is fresh, with ripe red and black fruit flavors and toasty notes. On the palate the wine is rich, fruity with vanilla flavors complementing; the wine is warm and full with velvety tannins and a lingering finish.

This wine, ideally served at 16-18°C (60°F-64°F), will be perfect as an aperitif with tapas or with Mediterranean dishes, red meats, mature cheeses...

MAGIC

Magic label! The crown on the label will disappear for the "M" if the service temperature is too high.