



ClaiRouge

Appellation: Bordeaux, France

Grape Variety: 100% Merlot

Vineyard: Certified Agriculture Biologique and EU Organic



Winemaker:

- Caroline Fluer

ABV: 12.5%

Harvest:

Mechanically harvested with an integrated sorter.

Winemaker's Comments:

The grapes undergo a 72-hour cold skin contact maceration to extract color. This is followed by a gentle pneumatic pressing. The juice ferments for 10 days at 18°C to maximize aromas. We halt fermentation prior to completion to retain natural residual sugar, enhancing the wine's rich, fruit-forward profile.

Tasting Notes:

ClaiRouge displays a vibrant red color with purplish highlights. Aromas of red berries and vanilla burst forth on the initial nose, followed by notes of blueberry and raspberry jam. On the palate, it is exceptionally supple, rounded, and lush, offering a delightful candy-like quality. It is equally enjoyable served at room temperature or slightly chilled. A delicious, easy-drinking wine, perfect for an apéritif.



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