



## Villatade "V" Rouge

<b>Appellation :</b>	Pays d'Oc
<b>Vintage :</b>	2017
<b>Color :</b>	Red
<b>Alcool / Vol. :</b>	13%
<b>Grapes :</b>	Merlot 100%
<b>Soil :</b>	Clay and limestone



A generous cuvée, with volume and ripe and very silky tannins. The fruit expresses itself fully supported by a living and powerful material. A very round and full of personality wine that will easily pair with most of your dishes.



### WINEMAKING

Sustainable agriculture

Mechanical harvest with destemming. Fermentation in concrete tanks, with light pumping over. Then pressing. Aging 2 years in stainless steel tanks.

Natural cork stopper



### TASTING

APPEARANCE : A pretty ruby color with young reflections.

NOSE : The expressive bouquet reveals a ripe crunch and creamy notes of ripe red and black berries.

PALATE : We find here the legendary fruitiness of Merlot, with its fleshy and sensual touch. Beautiful texture supported by delicious tannins and a slightly peppery note.



### SERVING

SERVING TEMPERATURE : 16° to 18°

AGING : To drink now. Aging potential : 8/10 years.

WINE PAIRING : Grilled meats or with sauce, Pasta with sauce, Eggplant gratin, Matured cheeses, Blackberry and Blueberry pies.

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