



Villatade "V" Rouge

Appellation :	Pays d'Oc
Vintage :	2022
Color :	Red
Alcool / Vol. :	14%
Grapes :	Merlot 95% / Syrah 5%
Soil :	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.