



BADET CLÉMENT & CO.

CREATEUR DEVINS DE MARQUE • DEVELOPING WINE BRANDS

PIERRE QUI ROULE*

*[ROLLING STONE]

MERLOT



■ **THE WINE** This 100% varietal comes from grapes sourced from many vineyards that are located in the regions of Nimes, the plains near Beziers, the eastern part of the Aude Valley and in the western part of the Aude. Sourcing the grapes from diverse soils, such as acidic soils with pebbles in the valley and clay and limestone soils on slopes, create a very complex, multi-dimensional Merlot. The freestanding vines are 10-15 years of age and have trellised pruning. **Vinification:** There are relatively long maceration periods with small amounts of carbonic maceration performed. Part of the final blend is aged in new and first year French oak for 6 to 9 months.

■ **TASTING NOTES** This Merlot is very complex, rich, long and fat. It has an intensely dark color and displays aromas of crushed black fruits (blackberries, black currants and cherries), cooked fruits, jam, smoky scents (peat) and spicy perfumes (cinnamon and thyme). This wine is round, rich and long-lasting on the palate with mature tannins on the finish. It is a well balanced easy drinking wine.

■ **FOOD & WINE** Enjoy with traditional dishes or spicy foods such as: tomato based foods, lentils with pork, steak and chicken with ratatouille. Serve at 66-68°.