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LES SALICES

MERLOT

2023

In the Languedoc Roussillon region, the 2023 vintage was marked by a rainless winter and spring, resulting in a drought lasting several months and hampering the vines' water and mineral nutrition. The lack of water persisted into the summer, with a few minor spells of rain. As a result, the resistant vines adapted to these Mediterranean climates had to draw on their reserves once again. Over the last three years, rainfall has averaged 250 mm per year, compared with 700 mm under normal conditions. At these levels, rainfall totals are approaching those of certain deserts. The wines of 2023 will therefore be mostly ripe, powerful and concentrated, with low acidity and high alcohol.

TERROIR

Clay-limestone
and Kimmeridgian

GRAPE VARIETIES

100% Merlot

AGE OF THE VINES

15 years

DENSITY & YIELD

4 000 - 5 000 pieds / ha

60-70 hL / ha

WINEMAKING

Cold prefermentation maceration of whole grapes. Regular pumping over for extraction. Short vatting to preserve fruit and light tannins. The temperature is then raised to start alcoholic fermentation.

AGEING

Aged on lees in stainless steel copper with oak staves.

WINEMAKER'S NOTE

Deep color with violet highlights. Fine nose, with aromas of blackcurrant and fresh fruit. Gourmet and round on the palate, with a finish of supple tannins and freshness.

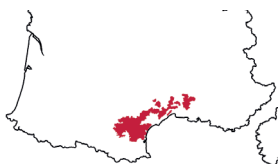
FOOD-PAIRING

Aperitif, charcuterie platter,
roast chicken, pizza, cheese.



APPELLATION

IGP Pays d'Oc



DOMAINE
LES  SALICES