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La Mule

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

Soils alternate between sandstone and eroded stone terraces of varying depths, filtering through the Quaternary.

GRAPE VARIETIES

100% Merlot

AGE OF THE VINES

15 years

FIRST VINTAGE

2006

DENSITY & YIELD

5 000 vines / ha

55 hL / ha

WINEMAKING

We use 2 techniques to vinify this wine: An early-bleeding red wine vinified in the liquid phase to bring fruity aromas and softness to the blend. A red wine vinified using the «traditional» method: whole-grape fermentation, color extraction with pumping-over and delestage, maceration after fermentation. Malolactic fermentation follows in vats.

WINEMAKER'S NOTE

Purplish-red color. The nose reveals a subtle combination of black cherry, plum and tobacco aromas, complemented by spicy notes on the finish. Round and rich on the palate. The finish is fresh with silky tannins.

FOOD-PAIRING

Roast poultry, beef tartar.



APPELLATION

IGP Pays d'Oc

