

PALAIS ROYAL

Late harvest of Merlot !

Let Palais Royal surprise you with the sweetness and the complexity of a Merlot that was harvested in its highest maturation

Colour: Red

Alcohol content : 17% Vol

Harvest: Harvested in mid- October

Vinification: Skin maceration in cold soaking (8°C). Alcoholic fermentation at controlled temperatures of 26-28°C. Addition of pure alcohol to the grape marc during the fermentation process.

Aging: Aged in the used barrels (for two to three times) for 12 months.

Wine tasting: Colour is like chocolate. Nose is like coulis of dark fruits. Palate is like cocoa dessert sprinkled with coffee grains. The final touch is velvety.

Wine pairings: Chocolate tart, cheese, desserts, aperitif

