

EQUINOXE

MERLOT

Equinoxe wines are where character equals elegance.



Merlot in its pure velvet expression.

Colour : Red

Alcohol content : 14% Vol

Grapes : 100 % Merlot

Harvest : *Domaine de l'Arjolle harvests its grapes in the first days of autumn. These are the grapes that give birth to our Équinoxe wines. This Équinoxe seduces by its magnified expression of a Merlot grape.*

Vinification : *Skin maceration in cold soaking (8°C). Alcoholic fermentation at controlled temperatures of 25°C*

Wine tasting : *Bright ruby color and the aromas of red and dark fruits unveil to us the complexity of this wine. The attack is generous. The palate opens up on the freshness and soft tannins proving its great maturity.*

Wine pairings : *Filet mignon, lamb, lasagne*