

DOMAINE
L'ARJOLLE



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ÉQUINOXE RED

MERLOT

Merlot in its purest, velvety expression

COLOR

Red

GRAPE VARIETY

Merlot

AGEING POTENTIAL

5 years

AGE OF VINES

15-25 years

FOOD PAIRING

Ideal with pork tenderloin,
leg of lamb, roast veal,
creamy cheeses

VINIFICATION

The grapes are harvested around the autumn equinox, at optimal ripeness, with plenty of natural freshness and expressive aromas. After fermentation, the wines are aged partly in tank, partly in older oak barrels for 12 months, balancing youthful vibrancy with gentle maturation

TASTING NOTE

Complex nose of stewed red fruits and warm spices. Well-structured with a velvety finish, thanks to the wonderful ripeness of the fruit.
The character meets elegance



CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES