

# Domaine de MOULINES

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*On the land which has been the family's for five generations, the Saumade family has always held great importance to the production of quality wines. The Mediterranean Sea's proximity as well as the clay-limestone soil allow a wide selection of grape varieties which are then carefully vinified, permitting the production of wines that are enjoyed in France and around the world - 60% of the production is exported (Europe, Canada, the United States, and Japan).*

## VINIFICATION :

After the mechanical harvest on optimally ripe grapes, the destemming process is done before the controlled fermentation between 28 and 30°C in tanks. The bottling of the cuvée Merlot is done with no prior filtration in order to obtain a better preservation of its aromas and gustatory quality.

## *Sustainable agriculture*

## MERLOT

The most popular variety on the Domaine de Moulines, where the oldest plots are 50 years old. Powerful, both well-balanced and strong, Merlot is enjoyed for its capacity to accompany many different foods.

It can be tasted in its first years to detect its red fruits aromas, or later on to enjoy its powerful and smooth qualities.

*Average alcohol content: 13% vol.*

*Best served at 16-17°C.*

*Conservation. 3 years maximum.*

*Grape varieties: Merlot.*

*Aromas: Red fruits.*

