

La Forge Estate

COUNTRY
France

REGION
Languedoc

APPELLATION
IGP Pays d'Oc



Merlot 2019

VARIETALS

100% Merlot

VINEYARD PHILOSOPHY

Traditional

ALTITUDE		SOIL TYPE	
110 -140 meters		Clay-limestone with gravel	
YIELD	DENSITY	CULTIVATION	VINE AGE
47hl/ha	4,400 vines per hectare	Cordon de Royat and double Guyot	30 years

CLIMATE

Mediterranean

HARVEST PERIOD

Mechanical at night to avoid oxidation.

VINIFICATION

Pre-fermentation maceration at 10°C. Maceration for 3 to 4 days at 10°C for a gentler color and aroma extraction. Fermentation at 25°C for 5 to 7 days with selected yeasts. Traditional maceration for 15 days at 25/28°C. The first press is blended back into the free-run juice.

AGING

New American barrels for 6 months (40% new, 30% 1 year, 30% 2 years).

LONGEVITY

4-5 years, stored in good conditions (at 15°C and lying down).

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
13.5%	3.6, 3.7	34.6	1

TASTING & PAIRINGS

Appearance: Intense ruby highlights.

Nose: Rich aromas of ripe blackberries, plums, and cherries, with subtle hints of vanilla, and cocoa.

Palate: Smooth and velvety, featuring flavors of dark fruits like blackcurrant and plum, complemented by notes of chocolate, liquorice, and a hint of oak. Well-balanced with soft tannins and a lingering finish.

Pairings: Barbeque pork, roasted turkey, poultry and pasta with Bolognese sauce.

Serving Temperature: 61- 62°F



AVAILABLE FORMATS

750 ml



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