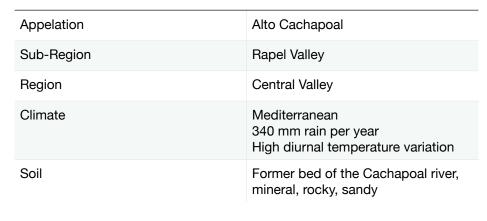
# **CHATEAU M**

# Premier Cru Merlot 2023



#### **Terroir**







### **Vinification**

#### French Traditional Technique

Grapes	Merlot 100%
Vines	10 to 20 years old vines
Harvest	Hand picked
Fermentation	28 to 30 °C
Aging	10 months in French oak barrels

# **Tasting Notes**

Master Winemaker: Mr Stephane Geneste

Color	Light color with ruby reflex
Nose	Red fruits, strawberry, raspberry
Taste	Light, easy to drink, fresh
For Optimal Enjoyment	Serve at 16-18°C (60-64°F) and decant for 15-20 minutes to fully enhance the bouquet and flavor