# **CHATEAU M**

### Grand Vin Merlot 2023



### **Terroir**

#### **A Viticultural Paradise**

Appelation	Alto Cachapoal
Sub-Region	Rapel Valley
Region	Central Valley
Climate	Mediterranean 340 mm rain per year High diurnal temperature variation
Soil	Former bed of the Cachapoal river, mineral, rocky, sandy



#### **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

