



PECH DES CADES

IGP Pays d'oc Merlot 2025



TERROIR :

The vines are planted across a wide diversity of soil types, ranging from limestone and clay-limestone to gravelly terraces and sandy soils.



WINEMAKING:

Plot-by-plot selection (parcellar selection) is carried out in the vineyards to harvest only the best grapes. Following pressing under inert gas, the must undergoes cold fermentation using selected yeasts to optimize aromatic finesse. Light aging in oak barrels is integrated to impart volume and complexity to the wine.



GRAPE VARIETY:

100% Merlot



TASTING NOTE :

This wine features an intense ruby-red hue enhanced by beautiful, brilliant highlights. The nose is powerful, expressing distinct notes of peppermint and ripe red fruits. It is fresh and velvety on the entry, followed by a lovely roundness in the mouth thanks to its perfectly supple tannins. Having been lightly aged in oak barrels, this wine offers immediate pleasure focused on true, vibrant fruit expression.



FOOD PAIRING :

Pech des Cades is the ideal accompaniment to local charcuterie, meats in sauce, and goat cheeses.

TO SERVE :

To be served at 16-18°C



D.W.E

DELAUDE WINE ESTATES