

Cuvée Marcelle

2021

Terroir:

Geographical sector of the "Méjanelle" denomination, composed of numerous rolled pebbles and marine sediments.

Appellation:

AOC Languedoc

Grape varieties:

Syrah, Grenache

Culture:

Size: In organic conversion

Yields:

40 hl/ha

Vinification:

In Royat Cordon

Hand destemming of the harvest, vinification by grape variety under temperature control, long maceration of 30 to 35 days. Blending after malolactic fermentation, maturing in vats.

Tasting:

Beautiful sustained dress on an intense red. Concentrated nose, jammy red fruit, liquorice.

In mouth the attack is frank, guarrigue. We find the red fruit side of the nose. Good balance nose-mouth. Nice volume in the middle of the mouth and beautiful fullness and freshness, the tannins are silky. Very good length in mouth with a lot of roundness.

Garde:

6 to 8 years

Gastronomy:

Game, red meat, cheese, meats in sauce.

VERCHANT

DOMAINE DE VERCHANT

HÔTEL & SPA

<u>Informations:</u>



Cuvée Qvintina

2020



Geographical sector of the "Méjanelle" denomination, composed of numerous rolled pebbles and marine sediments.

Appellation:

AOC Languedoc Grès de Montpellier

Grape varieties:

Grenache, Syrah

Size:

In Royat Cordon

Culture:

In organic conversion

Yields:

30 hl/ha

Vinification:

Hand destemming of the harvest, vinification by grape variety under temperature control, long maceration of 40 to 45 days. Blending after malolactic fermentation, aged in 400 liter barrels. Bottled 18 months after harvest.

Tasting notes:

Dark red color with lively reflections and beautiful brilliance.

Good aromatic palette, fruity, morello cherry. Very nice attack in mouth, morello cherries. The tannins go to a crescendo and remain firm in the finish.

Warm and powerful wine with a nice persistence and length in mouth, we finish on vanilla, pepper and spicy notes.

Gastronomy:

Lamb with herbs, chocolate pie, cheese.

Cellaring:

10 years and more

VERCHANT

QVINTINA

TÊTE DE CUVÉE

HÔTEL & SPA

<u>Informations:</u>



Cuvée 1582 rouge

2021

Terroir:

Geographical sector of the "Méjanelle" denomination, composed of numerous rolled pebbles and marine sediments.

Appellation:

IGP Pays d'Oc

Size:

Grape varieties:

Merlot, Cabernet Franc, Syrah

Culture:

In Royat Cordon

In organic conversion Yields:

40 hl/ha

Vinification:

Mechanical harvest at night to keep a maximum of freshness. Vinification after complete destemming of the grapes, in thermoregulated vats to have a good exchange between the skin and the juice. The wine is blended at the beginning of the year and then bottled.

Tasting:

Very beautiful dark red color with sustained ruby reflections. The first nose is fruity, candied red fruits, dried figs, followed by chocolate and caramel.

The attack in mouth is frank, the tannins are present and well coated. Nice balance of mellowness and acidity. We find a liquorice side. The finish is vanilla, the complexity is great. good length with vanilla and chocolate persistence.

Gastronomy:

Red meat, dish in sauce, cheese.

Cellaring:

1 to 2 years

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HÔTEL & SPA

<u>Informations:</u>



Cuvée 1582 blanc

2021



Terroir:

Size:

Geographical area of the "Méjanelle" denomination, composed of numerous rolled pebbles and marine sediments.

Appellation:

Vin de Pays d'Oc

In Royat Cordon

Culture:

In organic conversion

Grape varieties:

Vermentino, Viognier, Roussanne, Marsanne

Yields:

50hl/ha

Vinification:

Mechanical harvest at night to keep a maximum of freshness. Vinification after complete destemming of the grapes, in thermo-regulated vats to have a good exchange between the skin and the juice. The wine is blended at the beginning of the year and then bottled.

Tasting:

Pale yellow color with green reflections. Intense nose of floral notes and white fruits.

The palate is soft and refreshing, with a beautiful lively edge, exhaling white fruits to finish on subtle apricot notes.

Cellaring:

1 to 2 years

Gastronomy:

Fish, shellfish.

VERCHANT

HÔTEL & SPA

<u>Informations:</u>



Cuvée 1582 rosé

2021



Terroir:

Geographical area of the "Méjanelle" denomination, composed of numerous rolled pebbles and marine sediments.

Appellation:

Vin de Pays d'Oc

Grape varieties:

Grenache, Syrah

Culture:

In organic conversion

Yields:

50hl/ha



In Royat Cordon

Vinification:

Mechanical harvest at night to keep a maximum of freshness.

Vinification after complete destemming of the grapes, in thermo-regulated vats to have a good exchange between the skin and the juice.

The wine is blended at the beginning of the year and then bottled.



Pale color with light purple reflections, intense nose of citrus fruits, blackberry and wild strawberry.

The mouth, all in softness with a beautiful freshness in finale, which exhales a profusion of notes of red fruits and exotic.

Cellaring:

1 to 2 years

Gastronomy:

Fish, shellfish, grilled meats, salads.

V E R C H A N T

HÔTEL & SPA

<u>Informations:</u>