

L A C A V E

V E R C H A N T



Cuvée 1582 rosé

2023



Terroir :

Geographical region of the name "Méjanelle", consisting of abundant rounded pebbles and marine sediments.

Designation: Vin de Pays d'Oc

Grape cultivars: Grenache, Syrah

Size: Cordon de Royat

Cultivation: Organic wine

Yield: 50hl/ha

Winemaking:

Nighttime mechanical harvesting to preserve optimal freshness. Vinification involves fully destemming the grapes and utilizing thermo-regulated vats to facilitate optimal interaction between the skins and the juice.

Blended at the start of the year and subsequently bottled.

Tasting:

Color: Pale hue with subtle purple undertones.

Nose: Intense, featuring citrus, blackberries, and wild strawberries aromas.

Mouth: Smooth with a refreshing finish. The palate showcases an abundance of red fruit and exotic notes.

Experience: 1 to 2 years **Cuisine:** Fish, shellfish, grilled meat, salads

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Cuvée 1582 white

2023



Terroir :

Geographical region of the name "Méjanelle", consisting of abundant rounded pebbles and marine sediments.

Designation: Vin de Pays d'Oc

Grape cultivars: Rolle, Chardonnay, Sauvignon

Size: Cordon de Royat

Cultivation: Organic wine **Yield:** 50hl/ha

Winemaking:

Nighttime mechanical harvesting to preserve optimal freshness. Vinification involves fully destemming the grapes and utilizing thermo-regulated vats to facilitate optimal interaction between the skins and the juice.

Blended at the start of the year and subsequently bottled.

Tasting:

Color: Pale yellow hue with green undertones.

Nose: Intense, featuring floral and white-fleshed fruit notes.

Palate: Smooth and lively, featuring refreshing white fruit aromas and subtle apricot notes.

Experience: 1 to 2 years **Cuisine:** Fish, shellfish

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L A C A V E

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Cuvée 1582 red

2022

Territory:

The geographical region of "Méjanelle" is characterized by a variety of rounded pebbles and marine sediments.

Designation: IGP Pays d'Oc

Grape cultivars: Merlot, Mourvèdre, Syrah

Size: Cordon de Royat

Cultivation: Organic wine Yield: 40 hl/ha

Winemaking:

Nighttime mechanical harvesting to preserve optimal freshness. Vinification involves fully destemming the grapes and utilizing thermo-regulated vats to facilitate optimal interaction between the skins and the juice. Blended at the start of the year and subsequently bottled.

Tasting:

Color: Stunning dark red hue with deep ruby reflections.

Aromas of candied red fruits and dried fig dominate the fruity nose.

Palate: The assault is candid, featuring current and well-covered tannins. A pleasing equilibrium of sweetness and acidity, with hints of licorice lingering in the backdrop.

Final: Vanilla aromas, providing a lovely intricacy. The wine exhibits substantial duration on the palate.

Experience: 1 to 2 years Cuisine: Red meat, saucy dishes, cheese



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Marcelle Blend

2021

Terroir :

The geographical region of "Méjanelle" is characterized by a variety of rounded pebbles and marine sediments.

Designation: AOC Languedoc

Varieties of grapes: Syrah, Grenache

Size: Cordon de Royat

Cultivation in organic conversion results in a yield of 40 hl/ha.

Winemaking:

Hand-harvested destemming, grape-specific vinification with temperature control, extended maceration lasting 30 to 35 days. Blending post-malolactic fermentation, followed by vat aging.

Tasting:

Color: Stunning deep red hue.

Nose: Concentration, with scents of jammy red fruits and liquorice.

Palate: The assault is candid, unveiling hints of garrigue and red fruits, aligning with the aroma. Well-balanced interplay between aroma and palate. The wine presents a lovely richness in the mid-palate, a pleasing fullness, and a delightful freshness, accompanied by smooth tannins.

Age range: 6 to 8 years Cuisine: Game, red meats, cheese, meats in sauce.



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Quintina

2020

Territory:

The geographical region of "Méjanelle" is characterized by a variety of rounded pebbles and marine sediments.

Designation: AOC Languedoc Grès de Montpellier

Grape Varieties: Grenache, Syrah

Size: Cordon de Royat

Cultivation in organic conversion results in a yield of 30 hl/ha.

Winemaking:

Hand-harvested destemming, grape-specific vinification with temperature control, extended 40 to 45-day maceration. Blending post-malolactic fermentation, maturation in 400-liter barrels. Bottled 18 months post-harvest.

Tasting:

Color: Deep crimson with vibrant reflections and a stunning luster.

Nose: The aromatic palette is fruity, dominated by morello cherry notes.

Palate: A delightful assault on the taste buds, featuring hints of cherry morello cherries. The tannins slowly emerge and persist assertively on the conclusion.

Finish: The taste experience is completed with warm and potent vanilla, peppery, and spicy notes.

Duration: Over a decade **Gastronomy:** Herb-crusted lamb, chocolate tart, assorted cheeses

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