

## 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 thermoregulated 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.

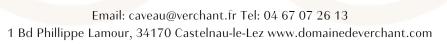
Nose: Intense, featuring citrus, blackberries, and wild strawberries aromas.

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











# Cuvée 1582 white

2023



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 thermoregulated 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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# 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

V E R C H A N T

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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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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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