

Yvorne  
Merlot  
2022



### The Vineyard

The Domaine de La Pierre Latine is made up of eight parcels distributed around the edge of the appellation of Yvorne and bounded by the foothills of the Vaud Alps. It is entirely west / southwest facing with steep slopes of up to 35-40%, which allows good natural land drainage.

**Altitude** 410 to 600 meters

**Position** west/southwest

**Soil** rich in alluvium, sediment, scree and gravel, on an alpine limestone bedrock

**Cépage** Merlot, average age 20 years. Pruning: taille longue (Guyot)

**Cultivation** minimal chemical intervention.

### The Winery

The grapes are picked by hand a peak maturity and carefully sorted in the vineyard. After destemming and pressing the grapes undergo a short, cold, maceration (a few days). Fermentation temperatures are controlled at 28-29°C and fermentation lasts an average of 3 to 4 weeks. The wine is aged in old French oak for approximately 12 months. After a light filtration, the wine is bottled.

**Format** Bottles (75cl), half bottles (37.5cl), magnums (150cl)

For larger sizes please contact the Domaine at the beginning of the year.

### Tasting

**Colour** Bright ruby with purple tinges

**Aromatics** Ripe fruits (cherry, blackberry) with subtle spicy notes

**Palate** Full and generous with a mixture of juicy black fruits at the start. Well-structured and balanced middle palate, supported by fine, ripe tannins and a little grip at the finish.

### Serving

**Optimum serving temperature** 15-16°C

**Aeration** Ideally serve in Bordeaux glasses

**Ageing potential** 10years

**Food and wine pairing** Beautiful accompaniment to grilled red meats and charcuterie, as well as spicy dishes and traditional Spanish-style cuisine.