

*Maison
Anselmet*

LE PELLERIN
VALLÉE D'AOSTE MERLOT ÉLEVÉ EN FÛT DE CHÊNE

VARIETAL: Merlot 100%

PARCELS: Single, in the town of Aymaville

PLANTING YEAR: 1999

ALTITUDE: 750 - 800 m asl

SOIL: Sandy silty

DENSITY: 10,000 vines / ha

VINE TRAINING: Spurred cordon

YIELD PER HECTARE: 9 t

VINIFICATION: Classic red vinification

AGING: In barriques for 18 months

ALCOHOL CONTENT: 13.5%

TASTING NOTES:

Intense and defined purple. The nose is caressed by hints of spices, cherries, red fruit jam, balsamic elements and spices (vanilla). Full-bodied and structured palate, with a fruity center, evolving herbaceous nuances and a gritty finish.



RED