

Domaine Alain Chabanon "Le Merle aux Alouettes" red 2016



Product price:

€228.00

Product features:

Area: LANGUEDOC

Winemaker: Alain Chabanon

Vintage: 2016

Appellation: IGP Pays d'Oc

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 91/100

Cépage dominant: merlot

Product short description:

91/100 RVF. One of the greatest cuvées by Alain Chabanon, made from merlot (as its name suggests ;-)) aged for three years at the domaine. Released from the cellars in May 2020, perfect to enjoy over the next 5 to 10 years.

Product description:

PRESENTATION OF DOMAINE CHABANON
+ ALL ITS OTHER WINES IN STOCK

Domaine Alain Chabanon "Le Merle aux Alouettes" 2016 red wine

RVF Guide to the Best Wines of France 2021 (Nov. 2020): 91/100. *The merlot shines with Le Merle aux Alouettes, which benefits from a long aging that adds complexity without losing its fruitiness!*

Technical Sheet written by **Alain Chabanon**:

Grape variety: merlot

Average age of the vines: 25 years

Terroir and cultivation method: Parcel from "Mas Garrigou". Poor, stony soils of clay-limestone type. The vines are cultivated using **biodynamic** methods, under Demeter control, with complete soil plowing and no fertilizers added.

Yield: 26 hectoliters/hectare

Harvest: Manual only in the morning, in perforated crates

Winemaking: After sorting, the grapes are placed in the tank by gravity. No added yeasts. Traditional winemaking alternating punching down and pumping over. Maceration for 5 weeks. Pneumatic pressing.

Aging: 36 months, including 24 in French oak barrels.

Bottling: No fining or filtration.

Tasting advice: Open, or better, decant at least 2 hours before serving at a temperature of 15 to 17 °C.

Watch the **video of Alain Chabanon** presenting his cuvée:

The winemaker explains that his cuvée "Le Merle aux alouettes" comes from a rather unique and exceptional terroir, the Mas Garrigou.