

MERLOT
De
LYNE

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Appellation: Bordeaux

Varietals: 100% Merlot

Terroir: 10 Ha (24 acres) of which 5 Ha (12 acres) are on chalky clay (Génissac) and 5 Ha (12 acres) on sandy gravel soil (St Sulpice de Faleyrens et Ste Terre).

Vines: Average age 35 years, planting density 5500 plants/Ha. Vineyards grassed and drained.

Viticulture: Deleafing and green harvesting, soil improvement using organic materials exclusively. Table sorting of grapes.

Average Yield: 45 Hl/Ha

Vinification: Fermentation in thermostatically controlled 200Hl stainless steel vats, long (30 days) vat fermentation, *délestage* (the juice is removed and poured back over the cap to moisten and break it up) and *pigeage* (the cap is forced into the juice).
Aging 14 months in barrels which were only used once before.

Tasting notes:

- Guide Hachette:

"This merlot has aromas of black fruits, liquorice and moka. On the palate, the wine is well balanced with freshness, roundness, well integrated tannins, subtle oak and a long finish." (2008 vintage)

A further 10 mentions with stars since 1995
Editor's Choice twice.

- Los Angeles Wine Challenge Competition:

Bronze medal (2008 vintage)

- Bordeaux Competition:

Silver medal (2010 vintage) - Gold medal (2005 vintage)

