



**Today's wine:
Fruity, full, as well as naturally light in alcohol**

11 % vol and 87 calories per glass (12 cL)*

***20 % less than average.**

Terroir: irrigated vines with high foliar surface on chalk and clay soils.

Grapes variety: Merlot, picked in September.

Winemaking: hot skin maceration for a few hours, then pressing and thermo controlled fermentation.

Ageing: in tanks with micro oxygenation.

Tasting: Deep garnet-red with purple tints. An Intense and spicy nose of blackcurrant, fresh blackberries, and liquorice. Full and rounded body with a lingering and fruity end.

Wine and food: To be drunk now or in the next 18 months. To be served at 16 °C on its own or with a barbecue, pizza, pasta and cheeses.

Le Petit Balthazar is the result of research and work on vines and winemaking, to obtain ripe grapes with a low alcohol potential, and therefore, a balanced and fruity wine with only 11 % volume in alcohol. No dealcoholisation!

Merlot 2013 Pays d'Oc IGP

EAN bottles 75 cL: 894902002091

EAN case of 12 bottles 75 cL: 894902002176

NIMP pallet 100*120: 672 bottles with 56 cases of 12 on 4 layers.

