

F Chevalier **FAMAÉY**

Name of the Cuvée Chevalier Famaey Merlot

Appellation Vin de Pays d'Oc IGP

Terroir Geographical Situation: The selected vineyard for this cuvée are situated 20 km south of Carcassonne in the Appellation of Limoux. The vine benefits from a warm and dry climat, most favorable to the merlot grape. The vines are planted on a clayey and limestone soil with a few pebbles on some parts.

Handling of the Vineyard Pruning : Guyot
Yields : 60hl/ha

Grape Variety Merlot 100%

Vinification The putting in the vats by gravity, once the de-stemming executed, allows to bring in an important proportion of whole berries which will give volume and 'gras' to the wine. The control of temperature around 28°C and a ten days maceration / soaking allows to dose the structure of the wine and to impart soft tannins.

Maturing In temperature controlled vats.

Pairings Cheeses with a flowered crust, roast beef, bœuf bourguignon, pâtés.

Drinking tips Serve at 16/17°C.
Drink within 4 years.

Tasting Deep red colour.
Fine nose, marked with peppers and red fruits.
Souple and harmonious tannins, very fruity wine with volume and roudness.



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Les Inganels - 46700 Puy-L'Eveque - France

Tel +33 (0) 565 30 59 42 - Fax +33 (0) 565 30 50 53 - Port +33(0) 677 85 94 96
chateau.famaey@wanadoo.fr - www.chateaufamaey.com

Excessive alcohol consumption may damage your health, drink with moderation.