

CHÂTEAU LA DORGONNE



MERLOT 2011

Red Wine (Appellation IGP)

Blend : 100% Merlot

Average Age of the Wine : 11 years old

Wine Making Process :
30 days maceration with the grape skins

Production : 18 months in barrels,
of which 1/3 are new barrels

Tasting Note :

Intense ruby- red colour with delicate aromas of date and dried fruits, lingering notes of fruit jams.

Perfectly Paired with : *Chicken and dates in pastry, black pudding with raisons.*

Our wines are cultivated with a specific method called "Bio-Active Culture". This method of wine production allows us to maintain the microbial soil content and excludes all use of chemical products.

By spreading ovine manure and sowing cereals, vegetables, spring peppers and mustards between the lines of vines, allowing the vine to draw its vitality from deep within the soil to extract its characteristic mineral notes. The richness of the vineyard soil is rejuvenated and balanced naturally.

Harvesting by hand allows us to select only the finest grapes, preserving their quality.

Our wines being produced using this specific method reflect the origin of their environment, their aromatic complexity without any excessive vinosity.

CHÂTEAU LA DORGONNE

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Natural

Organic Wines

QUALITY WINES FROM THE RHÔNE VALLEY