

# J. BOUCHON

## MERLOT

### NOTAS DE CATA

Our Merlot is a ruby colour and has an elegant nose with ripe red fruit and spicy notes. In the mouth, a hint of oak harmonizes with the fruit.

J. Bouchon Reserva Merlot pairs well with pasta dishes, white meat, oily or meaty fish and semi-ripe goat's cheese.

Temperature: Autumn/Winter: 16°C (61°F). Spring/Summer: 13°C (55°F).

### VINTAGE AND VINIFICATION

**HARVEST** : The grapes were hand-harvested into 350kg bins.

**FERMENTATION** : The alcoholic fermentation took place in stainless steel tanks, which were filled to 80% to maximize the interaction between the must and the skins during the pump-overs. The fermentation process lasted for 7-8 days, at a temperature of 28°C-30°C (82°F-86°F). Then, in order to enrich the structure and complexity of the wine, it was subjected to a post fermentative maceration of 13 days.

**AGEING** : Once the malolactic fermentation was complete, the wine aged for 9 months in French oak barrels.

### DESCRIPTION

**VALLEY** : Central  
**BLEND** : 100% Merlot

