



# L'Original

## 2021

**GRAPE VARIETY: 100% MERLOT**

**DESIGNATION: IGP COTES CATALANES / ABV : 13.5% VOL.**



#### THE DOMAIN

Surface: 11 hectares in organic  
Height: 68 meters  
Region: Languedoc-Roussillon / Occitanie  
Department: Pyrénées-Orientales

#### MERLOT PLOT OF VINEYARD

Surface: 0.9 hectares  
Ground: muddy, clayey  
Planted in 2002  
Royat cordon pruning  
Trellising on wire at 60 cms from the ground  
Foliar surface of about 1 m.

Removal of the "suckers"

Leaf removal at the beginning of the summer

Grape harvest at optimal maturity

Fermentation and maceration under pomace in concrete vat until the end of the malolactic fermentation, then maturing in "floating lid" vat (closed)

Blending of wine batches during the month of March that follows the grape harvest in order to prepare the bottling according to the lunar calendar

*The diversity and the richness of soils that offers the Roussillon allow the cultivation of numerous grape varieties even the most unexpected. My vintage "L'Original" with pure merlot is the perfect example. This atypical choice leads to a wine which displays the sun with distinctive expressions in fullness, suppleness and smoothness. Its dark and dense colour contains flavours of red berries and liquorice. The smooth and juicy final will make an unforgettable tasting.*

*Here is a party or a "one-to-one" wine, a wine to be shared with friends or tasted alone after midnight, a wine of meditation or to be offered to your love ones. It is up to you to choose the moment.*



#### IN 100% ORGANIC CONVERSION PROCESS

Ploughing with mechanical tools  
Treatment of the vine only with natural products  
Organic Agriculture Label (French Label AB) in process

