



ETIQUETTE NOIRE MONTLOBRE



The vine makes the fruit, the terroir makes the wine: Etiquette Noire comes from a parcel selection and a specific work in the vineyard. This is the result of our knowledge of each parcel. This selection is refined each vintage and our patience does the rest. Because it is the secret of great terroirs and great Merlot: to wait for the last limit to harvest. Our limestone soils of old clearings are ideal to achieve this. These garrigue scrublands, which are typical of Montpellier wines, from Pic Saint-Loup to Aniane, develop aromas and power with southern accents.

We thus find a rich and intense Merlot. The vintage is enriched each year with the experience gained. It takes one second to fall in love with this wine, a reflection of time and attention we gave it.



100% Merlot



Integrated farming on Oligocene limestone soil



Traditional and vegan vinification



12 months partial ageing in barrels



14% vol. alc.



Enjoy now or keep 8 years



A ruby color with purple highlights



The nose is intense and complex: dark berries notes



Sweetness predominates, the elegant and harmonious palate is distinguished by an aromatic range from roasted and vanilla scents to aromas of wood fruit, blackcurrant and blackberry, characteristic of a harvest at full maturity.



Chocolate, meals and cheese