



# ETIQUETTE NOIRE MONTLOBRE

The vine makes the fruit, the terroir makes the wine: the Etiquette Noire Montlobre comes from a selection of our best Merlot. This selection is refined with each vintage and our patience does the rest. Because this is the secret of great terroirs and great Merlots: being able to wait until the last limit to harvest. Our stony soils of former "défriches de garrigues" are ideal for achieving this. These clearings of scrubland which make the character of the wines of Montpellier, from Pic Saint-Loup to Aniane, develop aromas and power with accents from the South of France.

We thus find a velvety Merlot, intense on black fruit, blackcurrant and spices with vanilla notes. This cuvée is enriched each year by the experience gained from working with the king grape variety of Montlobre: Merlot.

Our friends in the Netherlands name this cuvée "la crème de la crème" of Montlobre!



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