Wijnfiche

Domaine des Crès Ricards | IGP Pays d'Oc Merlot France (STREEKWIJN/IGP, STREEKWIJN/IGP) — 2022

Domain

Dom. des Crès Ricards

Domaine des Crès Ricards is a relatively new domain in the 'world of wine'. The domain is 28 hectares and is located in the west 35 km from Montpellier in the heart of the Côte de Languedoc (Terrasses de Larzac). The vineyards are planted 60m above sea level. Syrah, Grenache, Carignan, Merlot, Cabernet Sauvignon, Alicante, Marselan and Chardonnay were cultivated on these terraces with stony ground. This domain always works with low yields (+/- 40hl / ha).

Vinification

When you taste this winet, you do not taste a hard languedoc wine full of tannins, but a soft wine, thanks to the partially cooled fermentation and using 'macération carbonique': smooth, juicy, full, fruity, spicy and refined wood. Yet the AOC wines have a lot of concentration without being really complex. The grapes are selected per parcel from 4 vineyards. The vines have an age between 19 and 31 years. The fermentation is followed by a maceration of 2 to 3 weeks. This is followed by malolactic fermentation, for 40% of the wine, in American casks (70%) and in French casks (30%), for six months. The other 60% mature in stainless steel cuves.

Taste

Ruby red in color. The nose is dominated by red fruit, but also blackberries and plums. The mouth is also overwhelmed by red fruit, supple and meaty. The aromas return, with spicy notes and fine tannins. After evolution we notice mocha and cocoa. A wine with a soft attack and a harmonious final.

Food pairing

Meat - red,roasted | Americain préparé | Cold dish

General information

Type: Red wine

Grape varieties: Merlot

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16-17 °C

