



LE French FROG

Imported by
Calini Group LLC,
Overland Park KS

MERLOT 2013

WINEMAKING

After harvest and a light pressing, the juice is transferred into stainless steel tanks that are temperature controlled at 70 degrees Fahrenheit. The juice is kept in the tanks where malolactic fermentation to take place. The richness of the wine is derived from the quality of the fruit as opposed to wood contact.

TASTING NOTES

The wine has a rich, ruby color with spicy aromas. It is full-bodied with good structure, soft tannins and a delicate finish.

Smell: Cherry, Cassis, Blueberry, touch of Chocolate, Rosemary

Taste: Blueberries, Cherry Dark, Chocolate

OVERALL IMPRESSION

Rich and Smooth with surprising depth underneath a warm and cherry exterior. Everything you are looking for in a date.

FOOD PAIRING

Grilled Meat
and Fudge Brownies

COUNTRY: PRODUCT OF FRANCE

OAK: NO

STAINLESS STEEL: 100%

VARIETAL: 100% MERLOT

PH: 3.65

T.A.: 3.47 G/L

ALCOHOL: 13.22%

TANK AGING: 100% STAINLESS STEEL
FOR 11 MONTHS

APPELLATION: LANGUEDOC ROUSSILLON /
PAYS D'OC