

# HAUT MARIN - Triton | 2016



Grape varieties 60% Merlot, 40% Cabernet Sauvignon

Soils Shallow stony soils

Average yield 80 hl/ha

Winemaking Skin maceration. Pneumatic nitrogen pressing and cold setting. Vinification and ageing at least 3 months, in stainless steel tanks and concrete tanks to get aromatic blends

Degree of alcohol 11,5 % vol

Residual sugar < 2 g/l

Tasting notes Notes of red fruit and honey  
Smooth, fresh and aromatic on the palate  
Served at 15/16° on delicatessen and meats

**DOMAINE DE MÉNARD** - À Charpentiers - 32330 Gondrin - tel: +33 (0)5 62 29 13 33 - fax: +33(0)5 62 29 10 71

[contact@domainedemenard.com](mailto:contact@domainedemenard.com)

[www.domaine-menard.fr](http://www.domaine-menard.fr)

