



IGP Oc

LA CHAPELLE 2025

RED
75CL

Réserve DOMAINE DE MUS



GRAPE VARIETIES: CABERNET, MERLOT

SOIL: CLAY-LIMESTONE

YIELD: 30-40 HL/HA

ALCOHOL CONTENT: 14%

WINEMAKING: TRADITIONAL VINIFICATION WITH RACK-AND-RETURN (DÉLESTAGE). LONG MACERATION (3 TO 4 WEEKS).

Beautiful deep ruby color. Elegant nose with aromas of red forest berries and notes of juniper spice lightly vanilla. Good balance and attack on the palate with noticeable aromas and very nice freshness. Harmonious, rich, and elegant finish.

Medals:

Pending the results of competitions, guides and ratings from national and international trade magazines.

BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

