



Pays d'Oc IGP | Vintage 2025



Grape Variety

100 % Merlot



History

Made by our oenologists with the sole aim of meeting the tastes of consumers, Code is an invitation to share or enjoy a moment of pleasure in all circumstances. Each single-varietal cuvée has a very precise and recognizable aromatic and taste code. Discover this inspiring range which reveals a sensation of pleasure on tasting, fascinates with its seductive aromas, and brings passion and emotion.



Soil

Limestone-clay and pebbles.

Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness of each variety to be defined.



Vinification

Long traditional maceration between 30 and 35 days.

Pumping over, punching down the cap and micro-oxygenation on the skins.

Malolactic fermentation on the skins.

Devatting and pressing.

Ageing on fine lees for 2 months.

Ageing in tanks under oxygen control.



Tasting

Aromas of truffle and black fruits such as plum and cherry, followed on the palate by spices and undergrowth notes.



Food pairing

Ample and full-bodied, from the aperitif to a chocolate dessert, this wine is best enjoyed on a poultry with girolle mushroom sauce, a leg of lamb or a chocolate mousse.



Awards

Silver – Concours National des Vins IGP 2026



Non contractual pictures

Alcohol: 14% vol.