



Name **MON ÉGLISE Merlot**

Producer Weingut Markus Schneider

Variety Syrah **Taste Profile:** Dry

Vintage 2019 **Region:** Pfalz

Producer Markus Schneider from Ellerstadt in the Palatinate region is today one of the most famous winegrowers in Germany. Less than 25 years ago, his father delivered the little bit of red and white wine he had to the cooperative society. Today, almost 100 hectares of vineyards are turned into red wine, white wine, rosé wine and sparkling wine in the Markus Schneider winery.

Soil & Climate The plots are arranged around the estate on a tiny plateau above the village and are planted with rare Merlot grape selections from Pomerol, neighbouring the former parish gardens, with a view of 'our church'.

Vintage The first leaves appeared on the vines in mid-April and flowering started in the best conditions in the first days of June. This was followed by a long drought in the summer months with peak temperatures of around 40° Celsius on the particularly hot days. The cool nights that followed in August kept the tension high in the berries, which were particularly small this year. Despite the early onset of ripeness, the harvest at Weingut Schneider did not start until 12 September and was completed exactly one month later.

Vinification Manual harvesting of ripe and healthy grapes on 3 October, traditional mash fermentation in wooden fermentation vats followed by a standing time of 8 days, gentle pressing under low pressure, then storage in new and perennial wooden barrels of various formats.

Alcohol level: 14% vol.
Residual sugar: 0.9 g/l
Acid level: 5.7 g/l
Lifetime expectation: 10+ years

Taste Earthy flavours and aromas of plum and cocoa on the nose. Wonderfully aromatic on the palate, powerful with a pronounced tannin structure and a long finish.

Serving suggestion A fantastic wine to accompany red meat, roasted duck or game dishes

