

CELLIERS DU VAL DES PINS

BOIS NOYER

VIN DE PAYS DU BÉRANGE

Mis en bouteille à la Propriété

CELLIERS DU VAL DES PINS  
34160 MONTAUD - FRANCE

13,5% Vol.

PRODUIT DE FRANCE  
Contains sulphites

750 ml

Enjoy this wine from the region of the Chateau de Montlaur and support the restoration and stabilization of this unique, historic castle. For more information on this wine or about visiting the vineyards visit our website and register for your chance to go on an archeology vacation for two in Languedoc, the "other south of France" ... Welcome home to Montlaur.

[www.montelauroveineyards.com](http://www.montelauroveineyards.com)

Bois Noyer is an award winning wine made from merlot grapes taken from vineyards bordering the Berange River, a region of chalky marl. Its earthy flavors and red fruit notes make it an enjoyable wine any time of the day.

**GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.**

Bottled for Monte Lauro Vineyards and Marco Polo Holding & Trading Co. Inc. by Les Celliers du Val des Pins  
34160 Montaud - France

Imported by Dancing Bear Cellars, LLC Wayne, PA 19087

**BERANGE RIVER MERLOT**  
**VIN DE PAYS DU BÉRANGE**  
Bottled on premise by the Makers

FRENCH RED WINE - 2009

ALC. 13.5% BY VOL. - 750 ML

CONTAINS SULPHITES - PRODUCT OF FRANCE

100% Merlot

**Bois Noyer**

**100% Merlot**

This multi-award winning vintage is well known across the South of France and into Paris for its simple, earthy flavors. Light tannins in the mouth are balanced by hints of bacon fat, revealing aromas of red fruits and spices.

Produced from around 100 acres of chalky marl containing a wide variety of stones, the vineyards are set at the middle to bottom of a hill facing the Bérange River.

Merlot vines from 15 to 20 years old produce between 50 and 60 hl/ha. Two rows of wires hold the vines and the leaves to improve the aeration of the grapes. Ripe fruit, rich in natural sugars, often reaches an alcohol level greater than 14%. On average, Bois Noyer is bottled at 13.5%.

At the winery in Montaud, the grapes are destemmed, and then the juice is fermented under a layer of marc in enamelled cement tuns. Primary fermentation lasts a minimum of 20 days, with the juice drawn off the bottom of the tun and pumped to the top daily. After fermentation, the wine is decanted and filtered before storage and bottling.