

PIG-BULL & FRIENDS



MERLOINK-OINK

Oink! I recently lost my sunglasses. But I found them back in the vineyards, can you oink that?

To make me feel better, I decided to make the best Merloink-oink from my region especially for you. Next time I lose my sunglasses, I will oink you and we will have such a great time together looking for them. Meanwhile, why don't you just take me home now already and oink along with me!

I come from the south of France and as you can see I am stylish, elegant, fruity with a hint of spice and sunglasses. I go well with white meat, poultry, cheese, pasta, snacks, lamb, barbecue. I am cool so enjoy me at... let's say around 18°C - 64°F. Oink !

French Oink origins

Quality Merlot from France, Languedoc-Roussillon, IGP Pays d'Oc, chalk and clay terroir.

Oink looks & smells

Deep purple garnet-red. Intense nose of abundant red fruit, blackcurrant, black cherry, sweet blueberry.

Oink flavors

Velvety and soft on the palate with bags of red and dark fruit, subtle spices and soft tannins. Great balance and invitingly fruity with a yummy finish.

Oink vinifications

Traditional maceration with 'delestage' and total immersion of the cap at the end. Clearing - racking before malolactic fermentation. Micro oxygenation ageing. Unwooded. 13,5% alc.

Oink recommendations

White meat, poultry, cheese, pasta, snacks, lamb, barbecue. Drink now or up to 4 years, at 18°C - 64°F.

Find out more on www.pigbullandfriends.com

info@pigbullandfriends.com

Enjoy responsibly.

