

Sandpiper

RESERVE



GRAPE VARIETAL

100% Merlot



PRODUCTION AREA

France, Indication Géographique Protégée



ALCOHOL LEVEL

13.5 %



AGEING & STORAGE

A 25% proportion has spent 3-6 months in some French and American oak.
Best drunk with 18-24 months



TASTING NOTE

The Languedoc-Roussillon is producing some of the best value, forward thinking, approachable wines coming out of France now. Using a combination of grapes picked at optimal maturity, some old vine parcels, hand picking and winemaking techniques that allow the fruit to shine, the new Sandpiper really shows that Alchemy's "little bird" is back with a bang.

The Sandpiper is a frequent visitor to the maritime lagoon at the foothills of the Black Mountains where this exceptional Merlot has been crafted. The Merlot grape variety is full of wonderful plummy and sweet summer fruit characteristics, easily approachable and a great partner with a wide range of cheeses and poultry dishes. Carefully selected and matured in French and American oak (to add layers of complexity), this Reserve wine really over delivers. New World meets Old World with definite French Finesse!



SERVING & DINING

16°C Room temperature. Drink with steak, roast chicken, pork, veal chops, shepherd's pie – and with good quality sausages and burgers!



PACKAGING/PALLET SIZE

VMF pallets – 12 bottles per case 750ml per bottle – 70 cases per pallet – 14 cases per layer
EURO Pallets – 12 bottles per case 750ml per bottle – 60 cases per pallet – 12 cases per layer
Also available in 1.5 litre bottles



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