

AROMATIC

CABERNET-SAUVIGNON

IGP Pays d'Oc



Varietal 100% Cabernet-Sauvignon

Terroir Clay-limestone and basalt soil

Wine-making process

Total destalking of the harvest. Traditional wine-making process with daily pumping. At the end of fermentation, pumping over & release to extract the best potential of the varietal.

15 days of maceration.

After malolactic fermentation, racking before bottling.

Tasting

Deep garnet hue with purple reflections.

Liquorice aromas with complex bouquet of cedar, tobacco and soft spices.

Rounded mouth of cinnamon and pepper notes with lots of style. Presence of elegant tannins. Nice and long finish, typical of this varietal.

« A generous and powerful wine! »

Food pairing

Prime rib of beef, Lamb noisette, game, free range chicken Fricassée.

At best at 12° within three years.

Packaging 0,75 l and screwcap

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