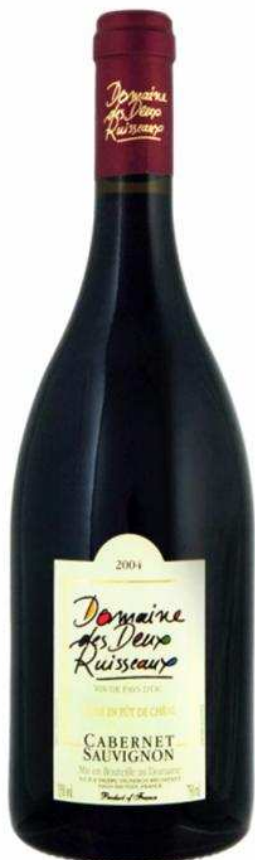


Oaked Cabernet Sauvignon

Rich with aromas of black fruits and spices



Appellation : Vin de Pays d'Oc.

Soil : Hillsides in a moderate climate zone, on very gravelly (flint) chalky-clayey soils with large pebbles from the Quaternary era (Villafranchian terraces).

Cultivation : Gentle vinemangement to protect soils and biodiversity.

Wine-making process :

Early morning harvest. 100% de-stemming. Inerting with CO₂ (to avoid adding sulfites).

Alcoholic fermentation at 25 °C. to 27 °C. for 30-35 days with 2 pumping overs a day for a maximal extraction of the aromas and the tannins into the wine. Micro-oxygenation with a microbubbler. Bleeding (80%) and soft pneumatic pressing (2h) with separation of the second pressed wine. Culturing of the malolactic fermentation with the first pressed wine.

Ageing : 24 months.

Into Bordeaux's barrels (French new oak) for 12 months in a cask's ageing cellar with a constant ambient temperature (10°C.) and a stable humidification (70% of humidity) before storing in bottles at 10°C in an air conditioned and humidified storehouse (50%) for 12 months.

Red grape variety : 100% Cabernet-Sauvignon.

Tasting : **Colour**: Dark garnet red robe with crimson glints.

Nose: Nose of red fruits (blackcurrant and blueberry), notes of vanilla.

Taste: Good entry and length on the palate with powerful aromas of black fruits. Hints of spices, licorice, coffee, cocoa and a touch of cedar.

Our advice : Delicatessen, game, hare stew, meats in a spicy sauce, beef ribs and grilled steaklet of duck, strong and fermented cheeses...

Service temperature : Between 17°C. and 19°C. Allowed to settle before serving.

Preservation : 4 to 5 years.

Packing : 75cl bottle (Case of 6).

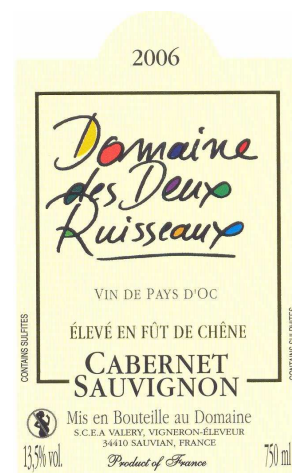
Medals and other awards :

Price of VINALIES NATIONALES (French Oenologist) 2006 contest (Vintage 2003).

Bronze Medal in the VIGNERONS INDEPENDANTS of national French contest 2008 (Vintage 2005).

INTERNATIONAL WINE CHALLENGE 2008 Commended (Vintage 2005) competition.

Silver Medal at the VINALIES INTERNATIONALES 2009 competition (Vintage 2005).



Powerful

