

Cabernet-Sauvignon

Well-structured with aromas of red berries and roasted coffee

Appellation : Pays d'Oc IGP.

Soil: Stony and gravelly chalky clayey soils on ancient alluvial terraces with large pebbles from the Quaternary era.

Cultivation: Gentle vinemangement to protect soils and biodiversity.

Wine-making process: Night harvesting 100% de-stemming. Inerting with CO₂ (to avoid adding sulfites) and cooling of the harvest. Cold maceration (8°C) before fermentation for 3 days with 3 pumping overs a day to extract colour and aromas. Alcoholic fermentation at 23° C to 25°C for 10-15 days with 1 pumping over a day to keep suppleness in the wine. Bleeding (80%) and soft pneumatic pressing (2h) with separation of the second pressed wine. Culturing of the malolactic fermentation with the first pressed wines.

Ageing: In cement and epoxy vat for 8 months.

Red grape variety: 100% Cabernet-Sauvignon.

Tasting:

Colour: Dark deep garnet red robe.

Nose: Revealing spicy and red fruity notes (blackcurrant and cherry), as well as slight notes of orange skins.

Taste: Fine on the palate, with a good presence of the tannins and a good aromatic persistence (hints of green pepper, coffee and liquorice).

Our advice: As an appetizer wine with tapas, delicatessen, ham, sausages, grilled red meats (rib steak, beef ribs), in a sauce cooked pork filet, beef stews, tartar steak, fermented cheeses...

Service temperature: Between 17°C and 18°C.

Preservation: 3 years.

Packing: 50cl bottle (Case of 12) / 75cl bottle (Case of 6).

Medals and other awards:

Collection Medal at the VINS DE PAYS D'OC 2009 contest (Vintage 2006).



Body