

Cuvée Cabernet Sauvignon - Range Cépages

Rouge/ Red - IGP Pays d'OC



GRAPE VARIETY : 100 % Cabernet Sauvignon.

TERROIR : The vines are planted on a clay/sandy alluvium soil. There is a very slow maturation due to the humidity of the terroir and there are also 6 Ha of vines planted on pebbles that gives complexity to the wine.

WINEMAKING : Grapes are harvested at the optimum maturity and then vatting for at least 20 days then ageing in concrete tank with micro-oxygenation.

TASTING NOTES : Fragrant and punchy nose of grilled red peppers, tobacco, laurels and black olives. The palate is round, full and harmonious.

FOOD PAIRINGS : Rabbit with mustard sauce, Rumsteak.

SERVICE TEMPERATURE : 12-15 ° C

STORAGE : Up to 3 years.

FORMAT: 75cl



