

CABERNET SAUVIGNON

Dry Red Wine
ORGANIC WINE

IGP PAYS D'OC
South of France

Geographic area: Between Carcassonne and Nimes.
Total surface: 45 Ha
Annual production: 3 000 hl
Average yield: 65 hl/Ha
Terroir - soil: Chalky-clay.

Grape variety
100% CABERNET SAUVIGNON

Winemaking process

Systematic destemming of the harvest. Fermentation with control of the temperature. Long and traditional maceration. Selected yeast.

Finning: No Filtration: Tangential

Tasting

WELL STRUCTURED AND BLACKCURRANT

Eye: Dark red with ruby reflects
Nose: Characteristic nose, peppers and black fruits (blackcurrant and blackberry) and spicy notes (pepper and liquorice)
Mouth: Well balanced. Tobacco and dark chocolate aromas. Strong presence of tannins but real round

Wine and Food pairing

Enjoy this wine as an aperitif or with dishes like a grilled meat, BBQ, poultry, pastas, Asian dishes, or cheeses.

Serving temperature: 18 / 20°C

Ready to drink. Keep for up to: 2 to 3 years.

Packaging

Bottle Type: Bordelaise Evolution L&G (Light & Green)
Case type: 6 bottles (glass to glass)
Pallet: 5 ranks x 25 cases = 750 bottles.
EAN case: 13380330000487
EAN bottle: 3380330000480
Customs code: 220421803

