

# Cabernet Sauvignon

OAKY

IGP Pays d'Oc

750ml

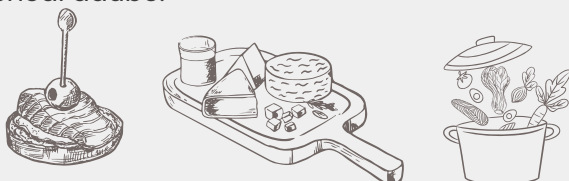


Can be kept for 3 years.  
Best served at 17°C

## FOOD PAIRING

To be enjoyed with tapas, verrines and plates of artisanal charcuterie.

It accompanies very well the traditional dishes like a Provencal daube.



100% Cabernet Sauvignon



## VINIFICATION

The grapes after harvest ferment for 20 days in stainless steel vats at a temperature of 25 °C.

The extractions of tannins are conducted gently and in the presence of oxygen in order to obtain a beautiful color and to promote aromas of this varietal.

During themalolactic fermentation in French oak barrels to extract the best species and aromas (in ceramic heart heating\*) for 5 months with nitrogen stirring and tastings every 10 days.



## TERROIR

This Cabernet-Sauvignon comes from the famous terroir of Pic Saint Loup, located near Montpellier. This terroir offers Cabernet Sauvignon an extraordinary expression. For this wine, a rigorous selection has been made to harvest the berries at optimal maturity.

The soil is made up of stony terraces formed of rolled pebbles.



## TASTING

Intense red color with beautiful ruby reflections.

On the nose, aromas of blackcurrant, cherry and truffle mingle with vanilla notes.

In the mouth, the structure is smooth and creamy.

In the end, toasty, roasted notes that evolve over time into fragrances of coffee, mocha and dark chocolate.



## PACKAGING

A neat, streamlined burgundy Ducasse bottle

Lay-down case of 2x3 bottles

528 btls / europe pallet

B. Andreu