



## **TECHNICAL SHEET**

### **PRODUCT: CABERNET-SAUVIGNON**

Full bodied and long keeping red wine elaborated from the most noble variety, issued out of selected grapes from the best and well oriented vineyards.

WINEMAKING: After a strict control of the plots and the maturity state, the grapes are manually harvested stemmed and vatted. The fermentation is accomplished at 28°C including several pumping over and daily tastings in order to let the grape variety express its best characteristics. Following the 20 to 30 days vatting time the free run wine is separated from the press wine to achieve the malolactic fermentation.

MATURING: Matured in French oak casks (50% new oak) for about 14 months in our underground ageing cellars, then fined and bottled.

TASTE: Dense robe, deep purple red, a spicy nose with black currant and ripe red fruits note. In the mouth it has power and length. The firm tanins confer to the wine cedar note: still young this Cabernet of long conservation has just started to seduce.

AGEING: Could be immediately consumed but will not reveal all its potential before some years. Should be kept in chilly spaces away from lights.

SERVING : Due to its structure, it will go perfectly with sophisticated occidental or oriental dishes. Should be served at room temperature 18 to 20°C.