

## **Cabernet Sauvignon**



	TERROIR	
***************************************	Geographical origin	Our Cabernet So the Rhone Valle and fruitiness.
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Vinification

Our Cabernet Sauvignon Pays d'Oc comes from small terroirs in the Rhone Valley, in altitude, carefully selected for their freshness and fruitiness.

Spread over the clay and limestone hillsides. It is bathed by an exceptional sunshine and benefits from a transitional climate where the oceanic influences mix with the Mediterranean ones, characteristic of this region.

Varietal 100% Pinot Noir.

Work of the vine: The vines are mostly pruned in cordon de royat or guyot and the harvest is done at night to preserve the freshness of the berries. Vinification and maturation: Pre-fermentation and cold fermentation. Maturation in stainless steel tanks.

TASTING NOTES	
Visual	This wine has a beautiful ruby red color.
Nose	The nose is complex, aromas of spices and peppers mix with notes of blackcurrant and liquorice.
Palate	Ample and nervous, it is a wine with body and generous tannins.

SERVING		
<b>_</b>	Enjoy with	Pair our Cabernet Sauvignon with roasted beef, hare stew or eggplant gratin.
***	Serving temperature	Serve at 15°C
de	Cellaring	From 3 to 5 years.