

CABERNET SAUVIGNON

Domaine de Bachellery

Pays d'Oc IGP - Red wine

TECHNICAL FEATURES

Traditional winemaking. A very special attention is paid to the health state of the crop, harvested when fully matured. Complete destalking. Macerating in vats during 5 weeks, under heat monitoring. Fermentation under the effect of selected yeasts. End of fermentation under control of the temperature. When the fermenting process is achieved, free-run and press wines are kept separately and sometimes partly or totally blended, according to the vintage aromatic and gustatory expression. Ageing into vats until bottling.

Alcohol content : 13% alc.

TASTING NOTES

A dark ruby-red, deep, brilliant colour.

On the nose, pleasant notes of candied fruit and toasted bread

On the palate, good structure, power and concentration of the tannins, round and well-balanced, with sweet notes of toasted red pepper, a touch of flower and a finish of cocoa. Beautiful expression of this variety. Fresh, elegant, well-done wine.

SERVING ADVICE & FOOD PAIRING

Always keep your bottles laying down into a dark and fresh place. Open your bottles 2 to 3 hours before serving.

Best served between 17° and 18° : this wine is the perfect match with beef and game, regional cooking such as "gardiane", cured cheese.

Cellaring : Ready to drink today and on the next 5 years.

