



Terres Cortal Cabernet Sauvignon



Appellation

Indication Géographique Protégée Pays d'Oc

Varietal

100% Cabernet Sauvignon

Alcohol per Volume

12.5%

Winemaker

Claude Serra

Soil

Issued from a vineyard located close to Montpellier on the hill sides, with vines of an average of 45 years old. Clay soils with gravels give Cabernet Sauvignon its best expression.

Vinification

Harvested early morning to keep the freshness of the grapes. Pneumatic pressure after a light coating maceration (8°C for 6 hours). Fermentation at 16°C after a clean racking of the must. Long fermentation and maturing in tank on fine lees for 6 months. 10% of the wine is matured in French oak barrels of 225lt.

Tasting Notes

Steady colour, nice viscosity. Aromatic harmony between the oak notes (clove, toasted bread, smoke) and the fruity of overmatured grapes (bilberry, blackberry). The mouth offers a very nice sweetness with soft tannins and the presence of fruits at the end.

Food pairing

Good matching with Barbecue and roast meat.

Serving Temperature

16°C

Bottle Life

Ready to drink now or can be kept for the next 4 years.

Palletisation

120cs x 6 x 75cl