

SO VIGNERONS  
FRENCH LANGUEDOC WINEMAKERS



## Vignes d'Oc 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 hillsides, 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