

Cabernet Sauvignon

"Combe Croze"

SOILS : Silt, limestone and chalk – rich and deep.

GRAPE VARIETY : Cabernet Sauvignon

VINEYARD & TERROIR

The rich and relatively deep soil gives this plot its own micro-climate, somewhat humid thanks to its low positionment (in the sunken part of "La Combe"), the Cabernet Sauvignon was planted here 20 years ago. With all the benefitting factors of soil and climate, the grapes mature slowly allowing for fine and silky tannins. This wine is full bodied, rich and well balanced, a rareity with southern French Carbernet Sauvignon.

WINEMAKING & AGING

Alcoholic fermentation takes place in cement casks for 15 days with cap punching and pumping over daily. After vatting, the ageing process starts in oak barrels, of which 25 % is new oak, for 12 months, followed by a further ageing in steel tanks for 8 months before bottling.

Tasting

- Intense red ruby colour. Aromas of ripe currants and black cherries. Rounded silky tannins on soft spices. A long and elegant finish.
- Goes perfectly well with lightly grilled red meat, or game.
- Best served between 14 and 16°C.