



Cavalier & Sons, Cabernet Sauvignon, France, Rouge, 2024

France

PRESENTATION

In 1907, Jules Cavalier, a brilliant inventor of some of the most ingenious equipment ever developed for the wine industry, planted his first vineyards to experiment with new machines. Today, his inventions are no longer used, but his descendants have expanded the vineyards in several of France's best terroirs and now produce some of the country's most renowned wines.

LOCATION

This wine comes from coastal vineyards located near the sea, where the microclimate and water supply allow for gentle ripening in this hot climate, as well as from certain deep and gravelly French vineyards, the natural birthplace of Cabernet Sauvignon.

IN THE VINEYARD

Cabernet Sauvignon is a grape variety with relatively late budding and maturation. It often produces its best results in well-drained, gravelly, acidic, and well-exposed soils, which allow for maximum grape ripening, especially in temperate regions. In dry regions, it prefers deeper soils that can provide constant nutrition, especially during summer droughts.

WINEMAKING

Long maceration partially at low temperature allowing to extract certain fruity aromas, while a part of the wines is fermented at higher temperature with French and American oak to obtain spicier notes. Aging for 6 to 9 months in oak barrels with racking after about 4 months.

VARIETAL

Cabernet sauvignon 100%

TASTING

This Cabernet Sauvignon has a beautiful deep red color. It exhales delicious aromas of blackcurrant and strawberry enhanced with notes of green pepper, very characteristic of the Cabernet Sauvignon grape variety. It is an elegant, complex, and velvety wine.

FOOD PAIRINGS

To be enjoyed with cold cuts, white meats, and light cheeses.

