

# LE HAUT VILLAGE



## Le Haut Village, Cabernet Sauvignon, IGP Pays d'Oc, Rouge, 2024

IGP Pays d'Oc, France

### PRESENTATION

In the Pays d'Oc, "Haut Village" refers to the old or fortified part of a city, often perched on a hill. This strategic site offered protection and control of the surroundings. It was the historic heart of medieval cities, housing churches, castles, shops, and vaulted cellars where the finest wines of the region rested.

### TERROIR

The vineyards are cultivated on different soils of Languedoc:

- on the foothills of the Cévennes, for the roundness, spicy and fruity aromas that these grapes bring to the blend,
- in the Aude Valley, for the structure and length.

### IN THE VINEYARD

The 15-year-old vineyards are grown at an average altitude of 150 meters on acidic soils with stones in the valleys, giving smoky notes.

### WINEMAKING

The clusters are completely destemmed and undergo a long maceration at low temperature (in order to obtain a rich and long wine), with pumping over. Malolactic fermentation.

### AGEING

The wine is aged in tanks for 6 months. 5 to 10% are in contact with wood to give complexity to the wine.

### VARIETAL

Cabernet sauvignon 100%

### TASTING

With its beautiful dark red dress, this wine is elegant, complex, and velvety. It offers aromas of blackcurrant and strawberry with notes of spices, cinnamon, mint, and honey, and a hint of vegetal freshness typical of this grape variety. The finish is subtle with notes of cedar and oak.

### FOOD PAIRINGS

Serve at 17 - 18°C with a Parmentier shepherd's pie, a gratin, a stew, grilled meat, a rib of beef, a pepper steak or a rack of lamb.

