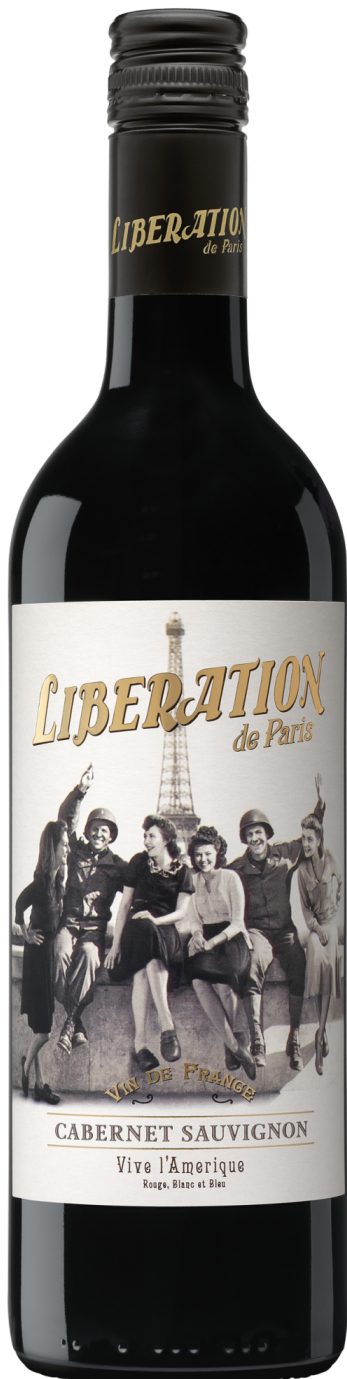


AOÛT 1944

LIBÉRATION de Paris



Libération De Paris, Cabernet Sauvignon, 2024

Vin de France, VSIG, France

"In August 1944, a convoy of American soldiers liberated a small village in Brittany, France. The first jeep stopped to pick up a seven-year-old boy who had been badly affected by the war. The American soldier gave him a piece of chewing gum and some chocolate.

The boy's eyes lit up and he smiled. From that moment on, an eternal gratitude for the United States of America was born. That boy is my father, Joël Bonneté."
Jean-François Bonneté, co-owner of Libération de Paris

PRESENTATION

A juicy, spicy and elegant French wine made from one of the most classic grape varieties originating from France !

TERROIR

Maritime vineyards of the Mediterranean coast, where both the microclimate and the water supply allow a smooth maturation, as well as some deep gravelly vineyards from the South-West of France, the natural cradle of Cabernet Sauvignon.

WINEMAKING

Long maceration partly at low temperature allowing to extract some fruit characters while part of the wines are fermented at higher temperature with French and American oak in order to get more spicy notes. 6-to-9-month ageing in oak with an aeration after about 4 months.

VARIETAL

Cabernet sauvignon

TASTING

A generous French Cabernet Sauvignon with juicy black cherry and subtle pepper spice finishing with truffle notes.

FOOD PAIRINGS

Serve at 17 - 18°C with shepherd's pie, gratins, stews, grilled meats, steak with pepper sauce or loin of lamb.

