



LA VICOMTÉ

1977

CULTIVONS LA LIBERTÉ!



La Vicomté, The Key Collection, Cabernet sauvignon, IGP Vicomté d'Aumelas

IGP Vicomté d'Aumelas, France

La Vicomté

Domaine des Trois Fontaines, 34230 Le Pouget - France

Tel. +33(0)467968287 - vigneron@la-vicomte.fr

www.la-vicomte.fr    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



La Vicomté, The Key Collection, Cabernet sauvignon, IGP

Vicomté d'Aumelas

IGP Vicomté d'Aumelas, France

At La Vicomté, we're committed to promoting our terroir and creating wines that combine authenticity, sustainability and pleasure. Together, let's cultivate a shared passion for the future and for meaningful wines.

By choosing our wines, you are joining a human and responsible adventure. You are directly supporting 1,200 winegrowing families, contributing to a socially responsible economy and helping to preserve our agricultural heritage.

PRESENTATION

At the heart of the world's largest wine-growing region, our 7,500 hectares of vines flourish on rich, varied soils: limestone, Villefranchian terraces and fertile valleys fed by the Hérault river. Cradled by an ideal Mediterranean climate, our plots enable us to harvest exceptional grape varieties, grown in compliance with the HVE3 charter.

IN THE VINEYARD

We cultivate our Cabernet in compliance with High Environmental Value (HVE3) specifications : low use of chemicals, respect of the biodiversity and control of the water usage.

VARIETAL

Cabernet sauvignon 100%

13,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

14 - 16°C

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This Cabernet Sauvignon, with its deep, brilliant ruby color, is rich and concentrated. Its fruity (ripe fruit), vegetal nose is typical of the variety. The attack is frank, the palate structured, aromatic, round and silky.

FOOD PAIRINGS

This well-structured Cabernet Sauvignon is a perfect match for red meat (duck, lamb) and game. Its smoothness and elegance take precedence over its power, and it can easily be paired with poultry.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Game, French cuisine, Red meat, Poultry

Type of bottle				Closure			Volume (ml)		item code		Bottle barcode		Case barcode	
BORDELAISE ECOVA REVOL (75 cl)				Bouchon synthétique			750		419		3331900001352		63331900001354	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)		Pallet dimensions (H*W*D cm)		
EPAL	6	600	4	25	1,18	7.24	748	30.1	7.5	30,2*16,8*25,2		136*80*120		
Palette universelle	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)		Pallet dimensions (H*W*D cm)		
VMF	6	720	4	30	1,18	7.24	890.8	30.1	7.5	30,2*16,8*25,2		136*100*120		

La Vicomté

Domaine des Trois Fontaines, 34230 Le Pouget - France
Tel. +33(0)467968287 - vigneron@la-vicomte.fr
www.la-vicomte.fr



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

