

CORDUROY

FRANCE

Corduroy, Cabernet Sauvignon, Cask Finish, 2024

Vin de France, VSIG, France

Corduroy Cabernet Sauvignon Cask Finish reflects the Delaunay family's commitment to cultivating discovery, by bringing a clear and distinctive innovation into the world of wine. Designed to explore new tasting occasions, Corduroy moves beyond traditional red wine moments and naturally finds its place at the aperitif, during after-drinks or shared social experiences.

This wine is crafted for curious consumers seeking new sensations, offering an alternative to spirits with a more accessible alcohol level

WINEMAKING

This Cabernet Sauvignon is sourced from carefully selected vineyards, harvested at optimal maturity to reveal the full richness and depth of the varietal. After destemming, a cold maceration is carried out to enhance color extraction and preserve the purity of the fruit.

Fermentation takes place in temperature-controlled stainless steel tanks to maintain freshness and aromatic precision. Extended maceration allows for a refined extraction of tannins, building structure and balance.

The wine is then finished in French brandy casks, adding an extra layer of complexity. This finishing process brings subtle notes of vanilla, sweet spices and toffee, enhancing the wine's roundness while preserving its varietal expression.

VARIETAL

Cabernet sauvignon

TASTING

The nose is expressive, combining ripe black fruit aromas typical of a well-matured Cabernet Sauvignon with elegant notes of vanilla and soft spices.

On the palate, the attack is generous and well-balanced, leading to a smooth and enveloping texture. The cask finish brings a refined structure and a distinctive character, with a subtle sweetness and depth that prolong the tasting experience.

A true balancing act, this wine offers a unique and memorable profile,

