



FRENCH CELLARS

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IGP Pays d'Oc

Red



PRESENTATION

"French Cellars" is a range of wines selected by "Private Collection" for the quality of their blends and the diversity of their grape varieties. These wines are made in the south of France by two winemakers trained in Australia.

VARIETAL

Cabernet sauvignon 100%

TERROIR

The vineyards are grown on different soils in 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 vines are grown at an average altitude of 150 meters on acidic soils with rocks in the valleys, giving smoky notes.

WINEMAKING

The bunches 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

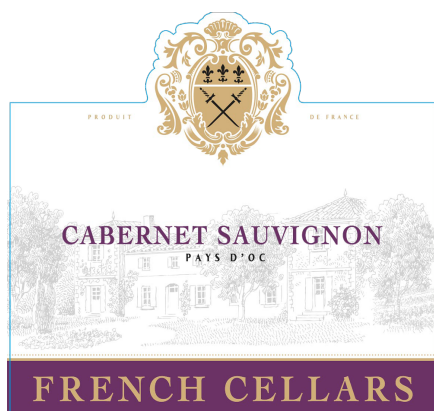
The wine is aged in tanks for 6 months. 5 to 10% are in contact with wood to give complexity to the wine.

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 touch of vegetal freshness typical of this grape variety. The finish is subtle with notes of cedar and oak.

FOOD PAIRINGS

Serve at 16°C with a Parmentier hash, a gratin, a stew, grilled meat, a beef rib, a pepper steak or a rack of lamb.



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