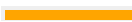






LES SENTIERS DU SUD - PAYS D'OC

CABERNET-SAUVIGNON

Léger  Corsé
Fruité  Epicé
Souple  Tannique



Grape Varieties
CABERNET SAUVIGNON



Service
14°C

%vol

Degree
14°



Wine storage
5 years



Yield
80 Hl/Ha



Winemaking
Mechanical harvest at perfect maturity. Crushing before fermentation in thermo-regulated tanks. Malolactic fermentation. Aging in stainless steel tanks. Light filtration at bottling.



Terroir - sol :
Clay limestone



Tasting
This wine has a beautiful deep ruby color, The nose is fruity and floral, This cuvée gives a complex, fragrant wine, balanced with melted tannins, The palate combines notes of cocoa, blackcurrant, fig and spice, it will accompany meats very well grilled, dishes with sauces and cheeses.



Aging of the wine
STEEL TANK



Food and Wine :
This is the perfect wine for grilled meats or dishes in sauce, as also a cheese platter



Wine packaging
Burgundy type bottle 75 cl. Box of 6 bottles, pallet of 630 bottles

IMA
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