

Maurel-Vedeau

VDP d'Oc - Cabernet Sauvignon

■ Terroir

Varietals : Cabernet Sauvignon 100%
Issued from a selection of our best parcels of Cabernet Sauvignon, located on the hillsides along the Mediterranean sea, well-known for the natural restriction of the yields and the excellent climate for the vineyard. On chalky-clay soils with broken stones, Cabernet Sauvignon reveals its unique expression.

■ Vinification

The grapes are destemmed. After a short cold maceration (5 days at 8°C), fermentation at 22°C. Slow extraction with racking of the must and punching the cap. After going through the pneumatic press, free run juices are blended to a selection of press juices for malolactic fermentation in stainless steel vats. Then the wine matures in tanks in fine lees for 8 months with micro bubbling.

■ In the Range...

Merlot
Rosé
Sauvignon Blanc
Viognier
Pinot Noir
Chardonnay
Syrah

■ Dégustation

Steady colour, nice consistence. Aromatic harmony between the oak notes (clove, toasted bread, smoke) and the fruitiness of over matured grapes (bilberry, blackberry).

The mouth offers a very nice sweetness with soft tannins and the presence of fruits on the finish.

As an apéritif, with duck and olive or with a lamb curry.

■ Conditionnement

Bottles 75cl



Créateur de Vins



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