



Nom : *Mas de la Source Cabernet Sauvignon*
Vin de Pays d'Oc
13 %

Grape : 100% Cabernet-sauvignon

Soil : Volcanic

Climate : Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes

Culture : Vines are ploughed. We do not use weed killer
Pruning is short to regulate the vine's growth and its grapes yields
The vines shoots are tied up along vines to be given the favourable angle to ripen the grapes.

Harvest : The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.

Yield : 58 hl/ha

Vinification : The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 8 days, it allows the full extraction of fruit flavours.

Pressing : Pneumatic

Aging: 100% barrel aged for 8 months

Our tasting comments : Seduction

Color: Deep garnet with purple to orange nuances

Flavour: Great complexity. Fruity (blackcurrant, cherry, elderberry), green pepper. Ageing exalts the notes of interior of forests.

Taste: Structured and round. Powerful and generous. Aromatic palette to be explored.

Serve at : At room temperature...

A table : Red meat, game. White meats, poultry. Cheeses, fondues, raclettes