



PAYS D'OC

CABERNET- SAUVIGNON

Pays d'Oc IGP

Soil

Clay-calcareous.

Grape variety

100 % Cabernet-Sauvignon.

Vinification

Once perfectly ripe, the grapes are picked, destemmed and crushed. After short maceration at low temperature, the fermentation and ageing are also carried out at a low temperature to conserve the strength of the aromas.

ALEXIS LICHINE & Co

A Signature of Quality

TASTING NOTES

Colour

Clear but very intense, it varies from garnet red to purple tints.

Bouquet

With this wine, Cabernet-Sauvignon celebrates its own, typical aromas: from red summer fruits or blackcurrant to green pepper, with spice and even hay notes.

Taste

Good tannic structure, with notes of liquorice - a good persistence and enjoyable length on the palate.

Serving suggestion

This red wine is a well-balanced match with red meat, game or cured meat as well as salads and a broad range of cheeses.

Serving temperature

16 to 18°C.

Cellar potential

2 to 4 years.

