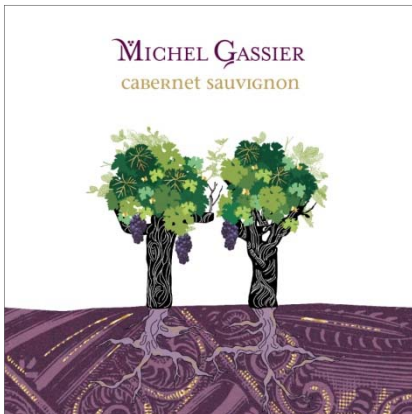


# CABERNET SAUVIGNON 2014



*With yields of a mere 3 tons/acre, we fermented perfectly ripened fruit. The ruby wine that emerged was put in French oak for one year. Here is a tantalizing weave of dark cherry and toasted oak aromas. Complex, but easily approachable, this wine is rich in aromas of blackberries, cherries, cigar box and vanilla. Loads of velvety tannins and an elegant and lingering finish make this a great wine for rich foods, game or anything off the grill.*

**Terroir :** clay and lime

**Varietals :** Cabernet Sauvignon – Vin de France

### Vinification :

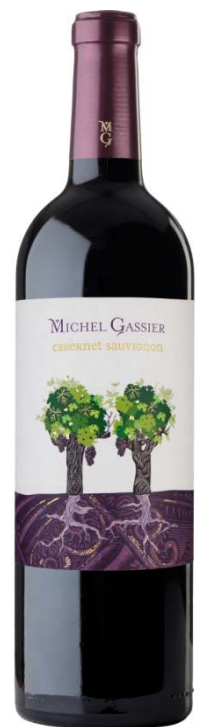
- actual yield is 3 tons per acre
- selected leaf removal to improve grape ripeness and health
- handpicked mid-October to promote skin and aromatic ripeness
- 100% destemming
- pre-fermentation cold temperature maceration in order to maximize the aromatic expression
- temperature controlled fermentation at 24°C with delestages
- warm (30°C) post-fermentation maceration (3 weeks) with light cap punching to optimize extraction and round off tannins
- aging in French oak barrels for 12 months
- a single bottling run without filtration

### Tasting Notes :

- *Appearance:* dark, almost black, garnet
- *Nose:* complex, aromas of black current, blackberry, cigar box, and toasted vanilla
- *Taste:* rich and opulent with a tightly woven texture fine grain tannins and a mineral finish

**Aging Potential:** enjoy now or cellar 5 to 7 years

**Food & Wine Pairing:** 65°F (18°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
cheddar	T-bone	tuna	mushrooms	rosemary	stew	pepper	bittersweet
gorgonzola	lamb shoulder		raddicchio	cumin	roast	gratin	chocolate
Stilton	rib eye		brussel sprouts	juniper	grilled	ragout	