



DOMAINE LALAURIE
Pays d'Oc
Indication Géographique Protégée
CABERNET SAUVIGNON
2009

Grape variety : 100% Cabernet Sauvignon. It is the grape variety used in many prestigious wine, producing a characterful wine hall-market by its subtlety of aroma.

Yield : On our estate, Cabernet Sauvignon yields 40 Hl/Ha.

Soil :Chalky-clayey soils.

Vinification : The grape ripens early in our district and is harvested at the start of september or sometimes at the end of August. The fermentation is traditionally carried out at a constant temperature, with a long maceration process in order to extract the tannins. This guarantees a good length on the palate.

Maturing : After fining, the wine is aged in barrel for 20% of the blend. The other part of the Cabernet Sauvignon is aged in stainless tank. The maturing during 6 months, then the blend is made.

Wine tasting : The colour is dark red.
Woody nose with blackfruits aromas (black currant and blackberry).
The palate is well-structured with soft and elegant tannin. This wine is round with toffee flavour.

Serving instructions: Uncork a little while before serving.
Serve at a temperature of about 18°C.
A good accompaniment to red meat and cheese.