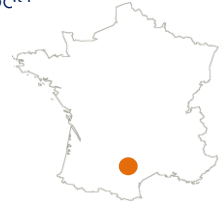


MAISON
CASTEL
· FRANCE ·

Cabernet Sauvignon

Origin

This Cabernet Sauvignon is designated a Pays d'Oc Protected Geographical Indication wine. Covering 4 French «departments», it boasts a wide variety of terroirs, each one with different soils and climates, and which, when blended together, create wines with typical characters. There are many contrasts between the harshness of the mountain foothills and the mildness of the Mediterranean coast*



Vinification

Made from a blend of wines produced by a traditional fermentation and a thermo-vinification. We are seeking to achieve a balance between fruit and structure, which will bring out the finest expression of the grape variety.



Appearance: Bright with a crimson hue

Nose: Black fruit and vanilla aromas

Palate: Smooth, intense with aromas of blackcurrants and blackberries, lovely soft notes on the finish



Serve between 16-18°C
Best enjoyed within 1-3 years



Red meats, sauce or stew-type dishes,
matured cheeses



Beef Lasagne

