

# CABERNET SAUVIGNON IGP PAYS D'OC

“ This Cabernet Sauvignon is a French-style wine with aromatic complexity and fruity, toasted notes.”

Cédric Jenin - Winemaker



Residual sugars < 2g/L



## PRECISE QUALITY MANAGEMENT

The Pays d'Oc area's Mediterranean climate and plenty of sunshine help the Cabernet Sauvignon grapes reach optimum ripeness. This wine is made from selected parcels farmed by Terra Vitis-certified partners. Its character comes from three complementary terroirs:

- Hérault and the Villafranchien soil terraces of the north-east brings **structure**
- Gard and its clay-gravel soils make the wine powerful and rich  
Aude brings varietal typicity, **freshness and aromatic range**



## MAISON CASTEL KNOW-HOW

Vinification is carried out following strict specifications. The *saignée* method plus maceration and extraction for a period of four to five weeks at controlled temperature give good concentration and structure. The wine is then **aged with staves** (one of the best ways to impart an oaked profile) for four to six months, giving it aromatic complexity and depth. The result is a **rich, powerful wine with black fruit and spice**.



Shiny purple robe



A delicate nose of **cocoa, spice and black fruit**



**Powerful and mouth-filling**, with integrated tannins and a long finish with notes of toasting and grilling



Enjoy with **grilled or roast meat and mature cheese**. An ideal pairing would be rib of veal with girolles mushrooms



Serve at **16 - 18°C**



Can be aged for **up to 5 years**