

MAISON CASTEL

· FRANCE ·

IGP Cabernet Sauvignon

Origin

This Cabernet Sauvignon Grande Réserve, selected from among the terroirs of the Pays d'Oc, is classified as a Protected Geographical Indication wine. The Mediterranean climate in the Pays d'Oc ensures that the harvested grapes will reach perfect maturity. The selection of the grapes and the particular care taken during the vinification process allow us to create an elegant, fruity, perfectly balanced wine of character.



Vinification

Made from a blend of wine from traditional vinification and thermo-vinification. The traditional vinification, based on rack- and-return operations followed by pumping-over allows us to gently extract the polyphenolic compounds. The thermo-vinification allows us to optimize the extraction of colour and obtain very fruity wines. The blending enables the wines to smooth out and take on finesse and complexity.



Appearance: Bright with a crimson hue

Nose: Delicate with notes of cocoa, spices, black fruit

Palate: Powerful and full, with coated tannins and a long, toasted, grilled finish



Serve between 16-18°C
Best enjoyed within 2-5 years



Grilled or roasted meats
and matured cheeses



Veal cutlets with chanterelle mushrooms