

CABERNET SAUVIGNON IGP PAYS D'OC

“ With this Cabernet Sauvignon, Maison Castel combines a modern approach to winemaking with French *savoir-faire*. Finding the right balance between fruit and structure means the grape variety can fully express itself.”

Cédric Jenin - Winemaker



Residual sugars 7g/L



PRECISE QUALITY MANAGEMENT

This Cabernet Sauvignon comes from the Pays d'Oc PGI which spans **three areas** (Aude, Hérault and Gard): its has aromatic diversity thanks to the characteristics of each terroir. The Hérault hillsides and inland areas bring **freshness, structure and colour to the wine**, while the foothills give a certain **rigour** and the Mediterranean coast adds **softness**.



MAISON CASTEL KNOW-HOW

Working with their **long-term partners**, the Maison Castel team carefully chooses the vineyard parcels that will meet the criteria to make the desired wines. Regular checks on the ripening process plus the ***saignée* method** give this wine its highly expressive character. Ageing is done by Castel using a specific wood to bring out the **fruit aromas**.



Shiny purple robe



Enjoy with red meat, dishes cooked with sauce and mature cheese. An ideal pairing would be beef lasagne.



Black fruit and vanilla aromas



Serve at 16 - 18°C



Round and expressive, with blackcurrant and black berry notes, and a smooth finish.



Can be aged for up to 3 years