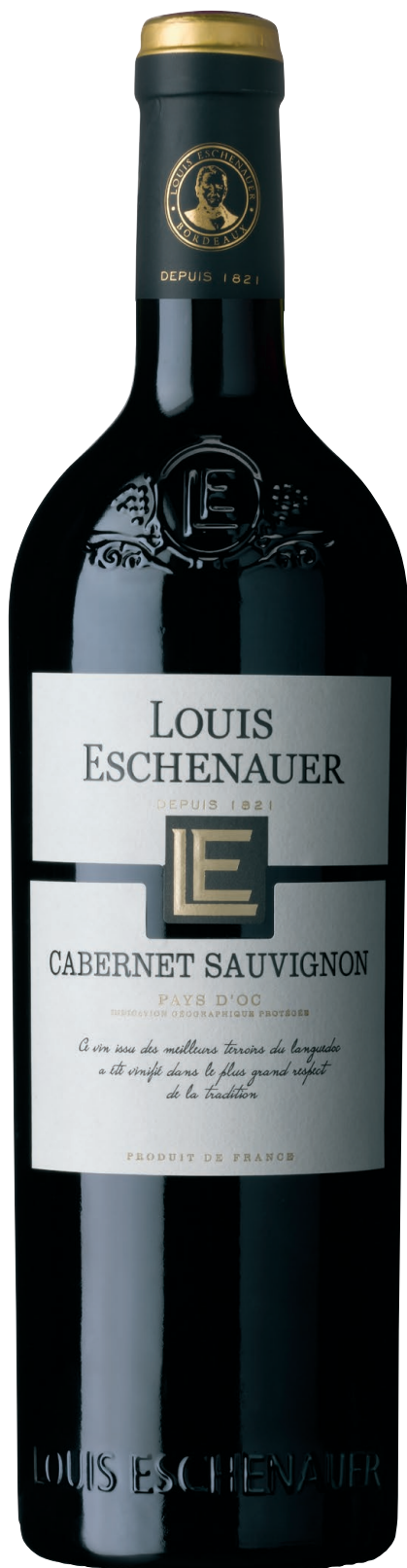


LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES
BORDEAUX
GRANDS VINS
RÉSERVE
CRÉMANTS



Selection CÉPAGES

PAYS D'OC IGP

CABERNET-SAUVIGNON

GRAPE VARIETY: 100% Cabernet-Sauvignon.

VINIFICATION: Once perfectly ripe, the grapes are picked, destemmed and crushed. After short maceration at low temperature, the fermentation and ageing are also carried out at a low temperature to conserve the strength of the aromas.

SOIL: Clay-calcareous.

TASTING NOTES:

COLOUR: Clear but very intense, it varies from garnet red to purple tints.

BOUQUET: With this wine, Cabernet-Sauvignon celebrates its own, typical aromas. From red summer fruits or blackcurrant to green pepper, with spice and even hay notes.

TASTE: Good tannic structure, with notes of liquorice, a good persistence and enjoyable length on the palate.

SERVING SUGGESTION: This red wine is a well-balanced match with red meat, game or cured meat as well as salads and a broad range of cheeses.

SERVING TEMPERATURE: 16 to 18°C.

LAY DOWN FOR: 2 to 4 years.

