

SAS Moulin de GASSAC

PLOT SELECTIONS

CABERNET SAUVIGNON



A wine with charm and finesse!
Ideal with game, country pâté, truffle omelettes.

Best served between 18°C to 20°C. Drink within 24 months.



NAME OF THE WINE	Cabernet Sauvignon.
COUNTRY/ REGION	France/ Languedoc.
TERROIR	Terroir of Villeveyrac.
APPELLATION	IGP Pays d'Oc.
COLOUR	Dark red, near black, with violet glints.
NOSE	Hints of very ripe pear, with a touch of roast coffee.
PALATE	Stewed red berries, great tannic structure and a hint of toast.
FINISH	Powerful wine that opens well.
SOIL TYPE	Limestone soils from the cretaceous, rich in bauxite.
GRAPE VARIETIES	100% Cabernet Sauvignon.
VINIFICATION	100% De-stemmed, traditional, with 2-3 weeks in vats. No filtration.
MATURING	5 to 6 months in stainless steel tank.
YIELD	50 to 70 hl/ha.
ALCOHOL	13,5 % Vol.
TO DRINK	Within 3 years.

