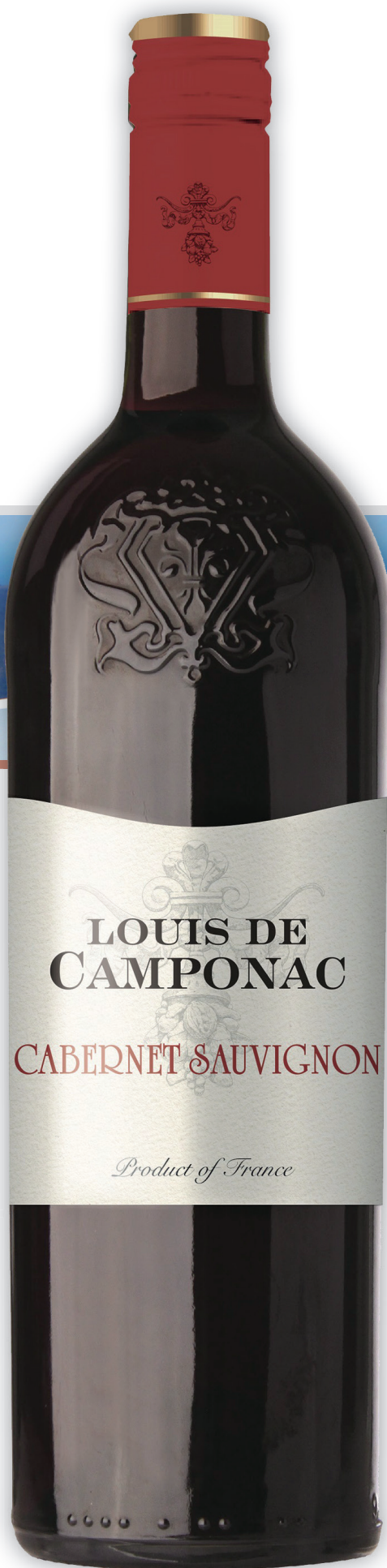




LOUIS DE CAMPONAC

CABERNET SAUVIGNON

Origin: France.

Grape varieties: Cabernet Sauvignon.

Vinification: The grapes are harvested when just ripe, destemmed, crushed and fermented for 6 to 12 days. The fermentation temperature is kept within 90°F. The grapes are gently pressed. The best vintages are selected here to preserve the aromas specific from the variety.

Maturing in tanks. Lastly, it is racked, filtered and bottled.

Soil: Varied over the whole producing area.

- TASTING NOTES -

Color: Clear, very intense, almost black, garnet red to purple.

Nose: Rich, ripe blackcurrant red with green pepper freshness.

Palate: Smooth structure and silky texture.

- WINE & DINE -

Delicious with rich chicken dishes such as Coq au vin or slow cooked lamb shanks.

- SERVING CONDITION -

60-64°F

- CELLAR POTENTIAL -

2 years.