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# Cabernet Sauvignon

## 2004

### Tasting Notes

- Spot:** Deep purple hues.
- Sniff:** On the nose, this wine has a pleasantly powerful aroma.
- Nibble:** On the palate, a hint of red berries and a touch of roasted red peppers.

### Bon Appétit

- Be classic:** Enjoy with most red meats.
- Be adventurous:** Ideal with friends around a campfire or on the beach.
- Service:** 57-60° F (14-16° C) or cellar temperature.

### Winemaking

- Grape Variety:** 100% Cabernet Sauvignon
- Region:** Pays d'Oc (Vin de Pays – South of France)
- Terroir:** The cool location of the Limoux region in the Languedoc is very similar to the best French regions where this grape is grown. The climate is sunny and warm in the daytime, and cool at night, which provides the perfect balance for Cabernet Sauvignon to express its richness and complexity.
- Production:** The grapes are de-stemmed and the pre-fermentation process in stainless steel vats lasts 4 days. The alcoholic fermentation lasts 2 weeks with temperature control. In order to maintain good structure with soft tannins, the daily extraction is very soft and maceration short. After malolactic fermentation, the wine is aged 6 months in vats.
- Importer:** Boisset America, Sausalito, CA
- SRP:** \$9.99 (1L)

