



DOMAINE
SALLIÈS

CABERNET SAUVIGNON



Soil:

Calcareous-clay, lagoonal soil with a saline tendency.

Grape Varieties: 100% **Cabernet-Sauvignon**
25 to 30 year old vines.

Vinification:

Date of harvest: October 1st, 2007

Mechanical harvest. Traditional vinification methods in a vat with careful temperature control, allowing us to protect the typical natural fruit flavors of this grape variety while obtaining the best color. Cold maceration deliberately limited to 12 days results in delicate, non-aggressive tannins.

Tasting:

Ruby red color slightly turning to amber and a nose that is typical for this grape variety (with scents of red fruit and currants). A round, elegant and well-balanced delicacy on the palate.

Serving Suggestion:

Serve between 15-16°C with cold cuts, especially smoked. While the wine is maturing it will go well with barbecued red meat or duck. Later, when the more cooked flavors have begun to come out, it will marry well with red meat in sauce and mushrooms. Whether served youthful or mature mild cheese made from cow's milk will make the subtle tannins velvety.



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