



DOMAINE
SALLIÈS

CABERNET SAUVIGNON



Soil:

Calcareous-clay, lagoonal soil with a saline tendency.

Grape Variety: 100% **Cabernet Sauvignon**

10 year old vines

Vinification:

Date of harvest: September 10, 2007

Mechanical harvest. Traditional vinification methods in vats with careful temperature control allowing us to protect the typical natural fruit flavors of this grape variety. Direct pressure and stalk removal at 5°C.

Tasting:

Pale salmon colour with intriguing grey highlights.

Nose expressive of red fruit.

Good balance in the mouth between the fruit and the character of the wine.

Serving Suggestions:

Drinks well on its own and has plenty of structure to be paired with cold meats, exotic dishes, grilled meat and salads.



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