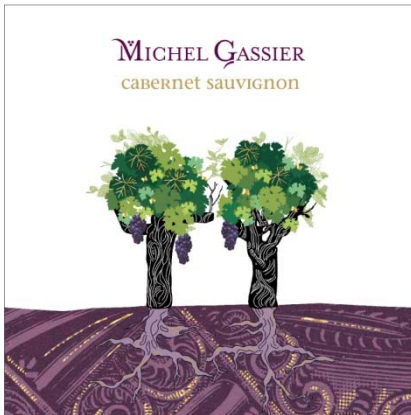


CABERNET SAUVIGNON 2015



With yields of a mere 3 tons/acre, we fermented perfectly ripened fruit. The ruby wine that emerged was put in French oak for one year. Here is a tantalizing weave of dark cherry and toasted oak aromas. Complex, but easily approachable, this wine is rich in aromas of blackberries, cherries, cigar box and vanilla. Loads of velvety tannins and an elegant and lingering finish make this a great wine for rich foods, game or anything off the grill.

Terroir : clay and lime – Vin de France

Varietals : Cabernet Sauvignon

Vinification :

- o actual yield is 3 tons per acre
- o manual leaf removal to improve grape ripeness and health
- o harvest mid-October to promote skin and aromatic ripeness
- o 100% destemming & no crushing
- o temperature controlled fermentation at 24°C with delestages
- o aging in French oak barrels for 12 months

Tasting Notes :

- o *Appearance:* dark, almost black, garnet
- o *Nose:* complex, aromas of black current, blackberry, cigar box, and toasted vanilla
- o *Taste:* rich and opulent with a tightly woven texture fine grain tannins and a mineral finish

Aging Potential: enjoy now or cellar 5 to 7 years

Food & Wine Pairing: 65°F (18°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
cheddar	T-bone	tuna	mushrooms	rosemary	stew	pepper	bittersweet
gorgonzola	lamb shoulder		raddicchio	cumin	roast	gratin	chocolate
Stilton	rib eye		brussel sprouts	juniper	grilled	ragout	

MICHEL GASSIER

Mas de Nages - Chemin des Canaux - 30132 Caissargues - tel: +33 (0)4 66 38 44 30
 email: info@michelgassier.com - www.michelgassier.com

