

LUC PIRLET

CABERNET SAUVIGNON

IGP PAYS D'OC



HISTORY

This varietal wine is the result of passion and a reasoned viticulture. The grapes are carefully selected among our vineyards located on the different terroirs of Limoux (Languedoc Roussillon) which allows us to develop the best wine in terms of taste and quality while limiting our production to preserve our environment.

VINEYARDS

Our methods of cultivation are based on the observation of the natural plant cycles of vines and the development of biodiversity. The vineyards, planted on clay and limestone soils, have been selected from the terroir of the upper valley of the Aude under predominately Atlantic climatic influences.

WINEMAKING

Alcoholic fermentation around 28° C. Pneumatic pressing and malolactic fermentation during further aging in stainless steel tanks.

TASTING NOTES

- **APPEARANCE**
Ruby red with a purplish edge.
- **NOSE**
Reveals notes of spices with a subtle suggestion of green pepper and a hint of tobacco.
- **TASTE**
Fruity foretaste (cassis and sour cherries) with elegant but clearly present tannin.
- **SERVING TEMPERATURE**
Best served at 14 °C.