

PIONEER OF FRENCH
SINGLE VARIETAL WINES



FORTANT DE FRANCE

CABERNET SAUVIGNON

Generous and smooth with intense aromas of vanilla and blackcurrant



Colour : purple with striking mulberry highlights.



Noze : blackcurrant, red & green capsicum characteristic of the Cabernet Sauvignon.



Tasting : The balance in the mouth allies power and roundness. Red summer-fruit flavours are mixed with hints of vanilla, highlighting the impression of freshness, before a noticeable long finish

Vinification highlights fruit-driven characteristics

- Continuous grape-sampling allows to harvest at perfect maturity
- 100 % destemming
- Long vatting (3 weeks minimum)
- Soft extraction process
- Maceration after fermentation to properly develop mouth-feel and silky tannins

How to enjoy this wine ? This cabernet Sauvignon is suitable for an enjoyable, relaxed occasion with friends.

How : Serve at room temperature.

Accompaniment advice : Particularly suits reds meats, poultry terrines and all varieties of cheeses.

