

Lavogne Cabernet Sauvignon and Syrah

Origin

Country	France
Wine Region	Languedoc
Winery	Atelier Guibert

Technical Data

Grape Varieties	60% Cabernet Sauvignon & 40% Syrah
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Slow maceration (around 20 days) at 28°C–33°C for the Cabernet Sauvignon grapes. Carbonic maceration for the Syrah with 8 to 10 days in vats. No filtration.
Ageing	The Cabernet Sauvignon is matured in French oak barrels for 8 to 9 months.

Description

In Brief	The Languedoc with its typically Mediterranean climate - mild winters, consistently dry summers, and moderate springs and autumns is the ideal location to grow and make this type of wine - intense and fruity but also fresh and delicate with great balance and finesse.
Tasting notes	Deep ruby red colour. Expressive and complex on the nose with hints of ripe blackcurrant, nuts and vanilla. On the palate the wine opens with aromas of very ripe red berries. The body is rounded and warm with silky tannins and hints of toast. Great structure and balance with long finish.
Food Pairing	A wine for hearty meals of roasts, wild mushrooms, rich stews.

Notes

