# Orbiel & Frères

# **CABERNET SAUVIGNON**





#### **Terroir**

Site-selection is a vital part of the quality equation in the Languedoc. In this case, we source grapes from two distinct areas: Carcassonne and the village of Homps, situated in the Aude region. Carcassonne's warm terroir contributes ripeness and body, while Homps is renowned for yielding powerfully structured wines with sophisticated tannins.

## **Vinification**

After individual berry sorting and cold soaking, fermentation takes place at low temperatures. An extended maceration allows us to extract just enough tannin to maintain a harmonious structure and mouthfeel.

## **Tasting Notes**

The Cabernet Sauvignon is bright, lively and aromatic – cassis, mulberry and cinnamon flavours steal the show. Meanwhile, the finely balanced palate features blackcurrants and plums. Volume and density shine through the mid-palate, complemented by ripe acidity. This calls for entrecôte avec frites.

**Grape variety**: 100% Cabernet Sauvignon

**Appellation**: IGP Pays d'Oc

Region: Aude, Languedoc Roussillon, France

**Cellaring potential**: 3-4 years

Alcohol: 13% Acidity: 4,1 g/L

**PH**: 3,6

**Residual sugar** : 2 g/L

