# MAISON CASTEL
FRANCE

## Cabernet Sauvignon
2016
VIN DE FRANCE

### Origin

The grapes for this Cabernet Sauvignon Grande Reserve have been carefully selected in Occitanie, (Languedoc Roussillon region) and other vineyards from the south of France.

The mediterranean climate of the Languedoc Roussillon ensures that the harvested grapes will reach perfect maturity.

The selection of the grapes and the particular care taken during the vinification process allow us to create an elegant, fruity, perfectly balanced wine of character.

### Vinification

Made from a blend of wines from traditional vinification and thermo-vinification.

The traditional vinification, based on rack- and-return operations, followed by pumping-over allows us to gently extract the polyphenolic compounds.

The thermo-vinification allows us to optimize the extraction of color and obtain very fruity wines. The blending enables the wines to smooth out and take on finesse and complexity.

APPEARANCE: bright with a crimson hue

NOSE: delicate with notes of cocoa, spices and black fruit

PALATE: Full bodied, with lush tannins and toasted oak finish.

SERVE: between 60-63°F

FOOD PAIRING: Grilled or roasted meats and matured cheeses

Veal cutlets with chanterelle mushrooms