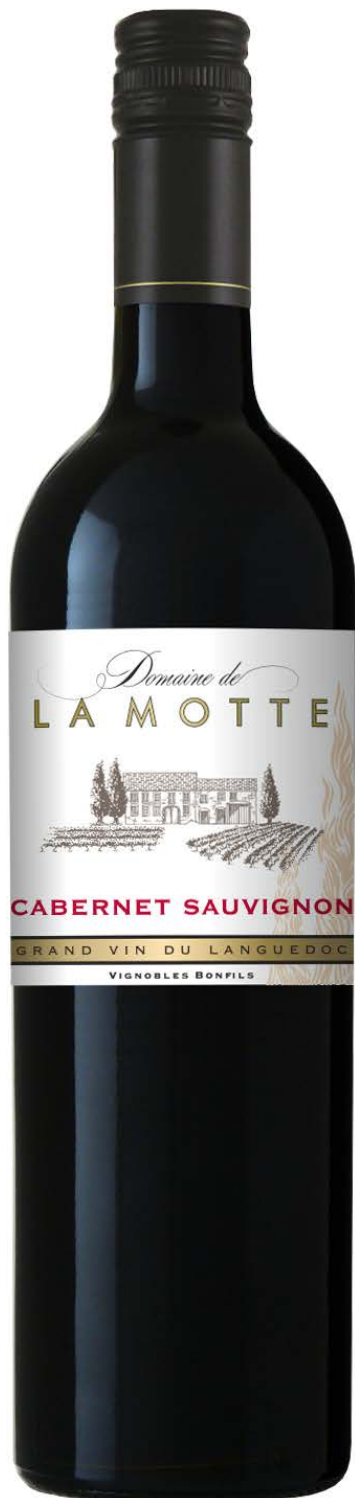


DOMAINE DE LA MOTTE



Cabernet Sauvignon

IGP Pays d'Oc, Languedoc, Capestang, France

VARIETY

100% Cabernet Sauvignon

VINIFICATION

Domaine de La Motte is located in the Languedoc region of southern France, a few miles north of Narbonne, on the coast of the Mediterranean Sea. The estate lies just outside Corbierres and Minervois on the alluvial soils of the Aude riverbed. An intense northwesterly wind called "Le Mistral" keeps the region sunny, but not too hot, making this area perfect for growing wine grapes. Cabernet Sauvignon is particularly well suited the Domaine's gravel and sandy clay soil, and here it achieves freshness and true varietal character. Grapes are hand harvested at night, then crushed and destemmed as soon as they arrive in the winery. The must is transferred to temperature controlled stainless steel tanks. Cold-soak maceration lasts 5 days at 50°F. The tank temperature is then increased to 77°F, select yeast is added and fermentation begins. This lasts five weeks with regular cap-punching and gradual removal of the skins. The finished wine is filtered and kept in the tanks until bottling so only the freshest wine is shipped to market.

DOMAINE

Domaine de La Motte is owned and run by the Bonfils family, whose wine making history began in 1870 when Honorine and Joseph Bonfils were exiled to Algeria. Here, Honorine planted vines and became the first woman to receive the Medal of Agricultural Merit. By the 1970s, the family had returned to France and began buying vineyards, including a nice parcel in Capestang where Domaine de La Motte is now produced. Today, the three Bonfils brothers run the winery. Jérôme manages the vineyards, Olivier makes the wines, and Laurent handles the marketing and business management.

TASTING NOTE

Lovely aromas of plum and blackberry combine with hints of warm vanilla. Full-bodied and dry with firm tannins, subtle notes of tobacco and pepper are swept away by a shower of dark red fruit on the long finish.

FOOD PAIRING

Pairs well with burgers, lamb or beef stews and hard cheeses.

