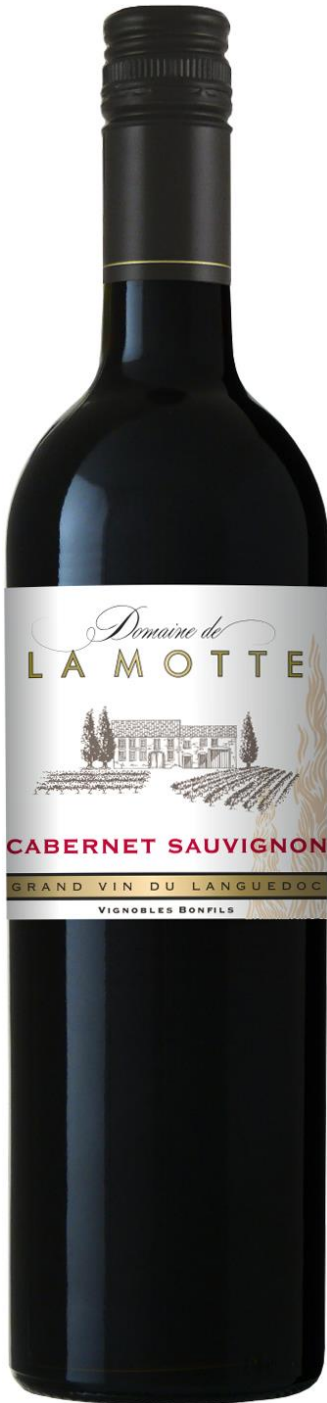


DOMAINE DE LA MOTTE



Cabernet Sauvignon

Pays d'Oc I.G.P., Languedoc, France

VARIETY

100% Cabernet Sauvignon

VINIFICATION

The grapes are destemmed. After a short cold maceration (5 days at 8°), fermentation is held at 22°. Slow extraction with racking of the must and punching of the cap. After going through the pneumatic press, free run juices are blended to a selection of press juices for malolactic fermentation in stainless steel vats. Then the wine matures in tanks on fine lees with micro bubbling.

DOMAINE

Domaine de La Motte is a 130 acre vineyard composed of gravel and sandy clay which lies on the Aude riverbed outside Narbonne. Since 2007 this vineyard has belonged to the Bonfils who put substantial effort into creating delicious, balanced wines.

TASTING NOTE

A beautiful deep red color with a hint of blue. The nose is powerful with notes of black fruit and spices with a dash of vanilla and cloves. At the start, the mouth is rich and velvety. The intense concentration is carefully balanced by the freshness and the delicacy of the tannins.

FOOD PAIRING

Enjoy this Cabernet Sauvignon as an aperitif, with duck and olives or with a lamb curry



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