



BARON MAXIME



CABERNET SAUVIGNON

Vin de France

2020

TERROIR

The Languedoc Roussillon region own a mosaic of terroirs with different geological nuances: limestone, clay and sand.

The climate is Mediterranean and temperate which is very pleasant. The sunshine rate is excellent during the year, with mild winters and hot and dry summers.

GRAPE VARIETIES

Cabernet Sauvignon 100%

WINEMAKING

Cabernet Sauvignon is harvested at the end of the harvest at its optimum maturity.

In the cellar, the grapes are immediately crushed and destemmed and then fermented with a long traditional maceration (about 3 to 4 weeks at a controlled temperature between 25 and 28°C), in order to extract color and tannins while favoring the freshness of the aromas and spices.

The wines are then aged separately in vats for several months with a final subtle woodage that takes place before bottling.

TASTING NOTES

This Cabernet-Sauvignon has dark colour with purple tints and aromas of mint, red fruits, ripe pepper, smoky and slightly toasted notes. Fleshy, gourmet, well-structured on the palate with lots of fruit.

This wine will be a good pairing with barbecue meat, spaghetti meat balls, pizza. Served at 14°C-16°C (57°F-60°F)

MAGIC

Magic label! The crown on the label will disappear for the “M” if the service temperature is too high.

