

# CABERNET SAUVIGNON

## LISTRAC MEDOC AOC



### HISTORIQUE :

Like Petit Verdot, Carbenet Sauvignon is an emblematic grape variety in the Médoc and particularly in Listrac where it's the ideal companion to Merlot.

Montesquieu, in his memoir on vine growing, gave it the name of vidure or bidure (hard vine) and it was the intendant Dupré de Saint Maur, in Pauillac in 1783, who named it "petit cabernet sauvignon", which shows its roots in the Médoc.

### TERROIR :

Gravel and clay-limestone.

### SURFACE :

0,6 hectares

### GRAPE VARIETIES :

100 % Cabernet Sauvignon.

### CULTIVATION :

Yield : between 40 and 50 hl / ha.

Sorting of the grapes in the vineyard and in the cellar. Mecanical groundwork.

Sustainable cultivation.

HVE3 from the 2019 vintage



### VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.

Minimum 3 weeks vatting.

Estate vacuum bottling.

### SERVICING AND PAIRING :

Service temperature : 17 / 18 °C.

Decant one or two hours before tasting.

Wine is not treated, deposit is natural.

This wine will match roasted beef, duck, games and a choice of cheeses.: Comté, brebis, sheddar.

### AWARDS :

**2018 VINTAGE :** Gold medal at Cabernets International Competition.

