



CABERNET SAUVIGNON RED COTEAUX DE PEYRIAC IGP



LA GALINIÈRE

- GRAPE VARIETIES : 100 % Cabernet Sauvignon
- TERROIR : Gravel terraces from la Clamoux river and clay-limestone slopes.
- CLIMATE : Mediterranean, hot and dry with oceanic influences.
- CULTIVATION : Traditional working of the soil. Sustainable agriculture «Vitealys'» certified by an independent organization. Vineyard certified in High Environmental Value.
- VINIFICATION : Traditional vinification, with long maceration.
Strict temperature control.
De-stemming in the vineyard immediately after harvest.
- TASTING NOTE : Intense, deep colour with purple hues. An excellent representation of the grape variety with fruity aromas as well as ripe peppers. Intense and full bodied with an expressive finish.
- FOOD PAIRINGS : A perfect match for region dishes from the South of France. Will also pair well with red meats, grilled or with a sauce, as well as cheese. Even better, to accompany lamb chops with figues.
- AGEING POTENTIAL : 16 - 18°C.
- SERVING TEMPERATURE : 5 - 8 years.
- PACKAGING : Boxes of 6 - 0.75 litre bottles. 600 bottles per pallet.

www.chateau-du-donjon.fr

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