**WINE DATA**

<table>
<thead>
<tr>
<th>Producer</th>
<th>Les Vins Georges Duboeuf</th>
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<tbody>
<tr>
<td><strong>Country</strong></td>
<td>France</td>
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<tr>
<td><strong>Region</strong></td>
<td>Aude, Pays d’Oc</td>
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</tbody>
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**Wine Composition**

- 100% Cabernet Sauvignon
- **Alcohol** 14.1%
- **Total Acidity** 4.90 G/L
- **Residual Sugar** 7.5 G/L
- **pH** 3.60

**DESCRIPTION**

This Cabernet Sauvignon boasts a shimmering, deep ruby color and aromas of black cherry jam, spice, and vanilla. With a bold and luscious mouthfeel and silky tannins, it benefits from a subtle touch of French oak. There are notes of bitter cocoa on the finish.

**WINEMAKER’S NOTES**

The grapes for this wine came from south-facing IGP vineyards in the Pays d’Oc department of Aude, a few miles from the Medieval city of Carcassonne, in the high valleys of the foothills of the Pyrenees Mountains. Between the lush mountains and the deep blue Mediterranean Sea, it has an ideal climate for growing grapes. After picking and destemming, the juice is pressed, undergoes maceration and malolactic fermentation, with frequent pumping-over during the process. The wine is fermented at controlled temperatures in stainless steel tanks.

**INTERESTING FACT**

The wildflower pictured on the Cabernet Sauvignon label is Scabiosa, which bloom in the fields and vineyards of the Pays d’Oc.

**SERVING HINTS**

This Cabernet Sauvignon is the perfect accompaniment to a range of meats and fowl, like roast beef, grilled steaks, braised lamb, barbecue pork ribs, and roast duck breast.