



FRENCH BOULEDOGUE

CABERNET SAUVIGNON

Red wine



Appellation: IGP Pays d'OC

Blend: 100% Cabernet Sauvignon

ABV: 14 %

Soil: Grass-seeded vine rows on plain.

Winemaking: Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming. Cold maceration before fermentation for 3 days. Alcoholic fermentation for 30 days between 25°C and 27°C with two pumping-over a day. Soft pressing with separation of different qualities of pressed wines.

Color: Deep garnet colour

Nose: Fruity nose with aromas of blackcurrant and cherry.

Palate: Very fruity elegant wine with silky tannins,

Serving temperature: Best served between 12°C and 16°C.

Preservation: 3 years.

Food pairing: Perfect wine for red meat dishes (grilled or stewed) or a cheese platter.



French Bouledogue – An unique experience !

At once arrogant, stubborn, festive, elegant and cute, the French Bouledogue offers a wide collection of gourmet wines for a real pleasure!



Wines & Brands
+33 (0)6 07 71 20 36
contact@winesandbrands.com
257, Allée du Mas Nègre
34970 LATTES
FRANCE