



BARON COULON

Cabernet Sauvignon



IDENTITY

Couleur	Red
Grape varieties	Cabernet-sauvignon
IGP	Pays d'Oc
Alcohol degree	14,5% vol

TERROIR

Soil	Clay-limestone terrasse of Cruscades.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Destemmed.
Vinification process	Long maceration for 18 days and stirring.

TASTING NOTES

	Garnet color with purple notes.
	Violet and crushed berries, with a fresh finish.
	Elegant mouthfeel, silky tannins, with notes of black fruit and spices.
Finish	Beautiful finish, balanced and revealing a voluptuous wine.

SERVICE

Food and wine pairing	Tapas or grilled meat.
Service	18/20 °C

AVAILABLE FORMAT

Format	Available in 75 Cl
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SANS SULFITES AJOUTÉS



Light
Fruity
Spicy
Powerful

FEATURE

The lack of sulfites for this cuvée will release fantastic aromatic potential of Cabernet Sauvignon, unique expression ! A must taste!

