



NOTE DE DEGUSTATION

Domaine Raissac « La Noria » Cabernet sauvignon



Specifications:

Varietal: 100% Cabernet sauvignon

Alcohol: 14.5 % per volume

Denomination: IGP Pays d'Oc

Vinification :

Fermentation at 26°C. Short maceration to extract supple tannins. Classic vinification with pumping over and racking during the three-week fermentation.

Tasting notes:

Garnet-red color with violet highlights. Complex aromas of ripe red fruit on the nose. Its powerful expression enhances the palate, which gently melts with elegance, revealing a long, spicy finish with exotic notes of menthol and licorice.

Food pairing:

It can be served with a nice piece of red meat or cheese. With chocolate desert.

CHATEAU RAISSAC