PUECH COCUT DOMAINE



TASTING NOTE

Domaine Puech Cocut Cabernet Sauvignon

Specifications:

Blend: 100% Cabernet sauvignon Alcohol: 14.5 % per volume Residual sugar: 1.1 g/l

Type: IGP Pays d'Oc

Soil: clay-rich chalky slopes covered with marine fossils

Age of vineyards: 25 years

Vinification:

Fermentation at 26°C. Short maceration to extract supple tannins. Classic vinification method with gentle pumping over and delestage during three weeks of fermentation.

Tasting notes:

An intense and shiny garnet red color indicates a fine and subtle nose of chocolate and red berries. The well balanced mouth is generous and sensual with a spicy and fruity finish.

Wine and food pairings:

It can be served with a filet mignon in sauce with basilica and pepper or a nice piece of beef meat with mushrooms; with chocolate desert as well...