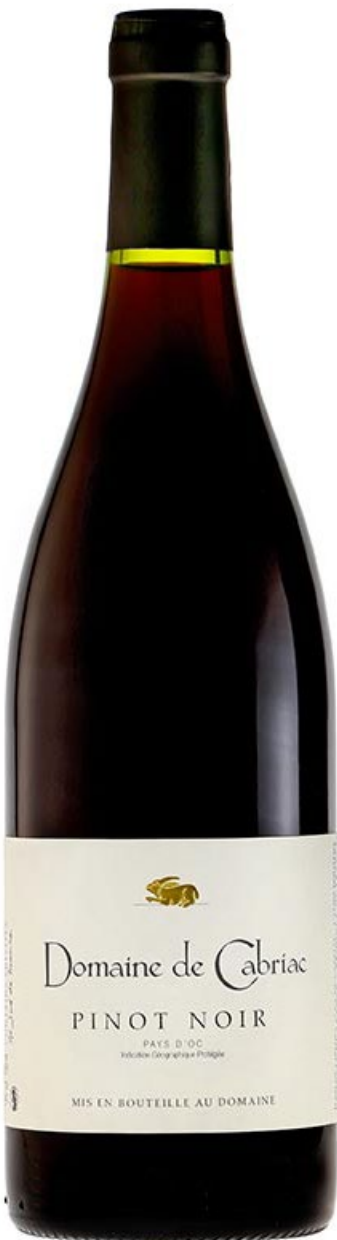


Pinot Noir Pays d'Oc IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CABPIN	Domaine de Cabriac	France	Languedoc
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Noir	12.5%	No	Cork



Background

This family-run estate extends over 70 hectares with 25 hectares situated in the Corbières region and 45 hectares producing IGP d'Oc wines. Since the early 1970s, the De Cibeins family have been considered pioneers in viticulture. They were amongst the first to introduce Mediterranean grape varieties, such as Syrah and Mourvèdre, to the area whilst their single varietal IGP d'Oc wines are held in high esteem in a region where blends are the norm. Situated on clay and limestone soils on the northern edge of the Alaric hills, the vineyards are protected from the intense Mediterranean heat enabling a long, slow ripening period.

Winemaking

The grapes go through cold maceration prior to fermentation in order to extract the optimum amount of freshness, flavour and tannin. During fermentation, the wine is carefully controlled in inert atmospheric conditions before being racked off twice. The two separate rackings of wine are then blended. Ageing occurs on its lees until the following spring.

Tasting & Pairing

Rich, decadent aromas of morello cherry, bitter chocolate and ripe raspberries. Bursting with juicy red fruit flavours on the palate alongside undertones of dried figs and hazelnuts. Complexity balances a light, supple body leading onto a lasting redcurrant finish.

An ideal accompaniment to pork or tuna steak. Alternatively, pair with rich aubergine based dishes.

Sustainability & Extra Information

Vegetarian

www.chateau-de-cabriac.com

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