

Tradition Corbières AOC Rouge

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CABTRA	Château de Cabriac	France	Languedoc
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Syrah, Mourvèdres, Carignan, Grenache	13.5%	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

Once the grapes are picked and destemmed, they continue onto a traditional form of vinification. Each variety is vinified separately to maximise its flavours and freshness. Fermentation is temperature controlled as maceration is completed between 12-15 days. Maturing takes place for 18 months in tanks then bottled.

Tasting & Pairing

Intense nose of black fruit. The mouth is full, round, fruity, with notes of blackcurrant, blackberry, coffee. A dense and powerful wine full of character with a nice syrah-grenache balance.

Red meat dishes such as steak or rich stews. Would also work with braised tofu and mushroom dishes.

Sustainability & Extra Information

Vegetarian

www.chateau-de-cabriac.com