

# Château de Cabriac

## Tradition Corbières AOC, Rouge

**ABV**  
13.50%

**Capsule**  
Cork

**Code**  
CABTRA

**Region and Country**  
Languedoc, France

**Grapes**  
Syrah, Mourvèdre, Carignan, Grenache

### Producer

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The De Cibeins family own and run the estate and are considered pioneers in viticulture, introducing mediterranean varieties to the area.

### Climate, viticulture, winemaking

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This estate extends over 70 hectares with 25 hectares situated in the Corbières region and 45 hectares producing IGP d'Oc wines. 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.

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 Notes

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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.

### Good to know

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The estate has been certified HVE Level 3 sustainable and are slowly converting to organic farming parcel by parcel. The family are devoted to reducing their impact on the environment and encourage biodiversity in their surrounding areas whilst still preserving the original expression of their wines.

Vegetarian and vegan friendly.