

# Sustainable WineSolutions



## CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: <b>ARTISAN</b>		REGION: Entre-Deux-Mers, Bordeaux, France	
APPELLATION: <b>Vin De France</b>		VINTAGE: <b>2020</b>	ALCOHOL: <b>13%</b>
PRODUCER: <b>Château Queyret Pouillac</b>		ATTRIBUTE:	
WINEMAKER: <b>Virginie Verhaeghe</b>		Vegan Organic	

### GRAPES:

100% Cabernet Sauvignon

### TERROIR:

Clay and sandy loam soils.

### VINES:

50ha of low yielding vines; machine harvested. Leaf stripping improves the health of the grapes and ensures maturity of the future harvest. Varieties are harvested at different dates according to their optimal maturation.

### VINIFICATION:

After destemming and crushing, grapes are fermented in stainless steel at 24°C-28°C. Once the desired structure is achieved, the wines are racked off. Malolactic conversion then occurs at around 21°C, softening the wine.

### MATURATION:

The wine undergoes several months aging in steel vats.

### TASTING NOTES:

The nose leads with fresh blackcurrant and plum. A gentle cedar, savoury spice follows on the palate, which is well rounded with firm tannins and well balanced acidity.

### PAIRING SUGGESTION:

Cabernet Sauvignon is a natural partner to rich red meats, but also pairs well with hard cheeses and robust vegetables: mushrooms, aubergines and earthy pulses would be ideal.

### SERVING TEMP:

12-14°C

