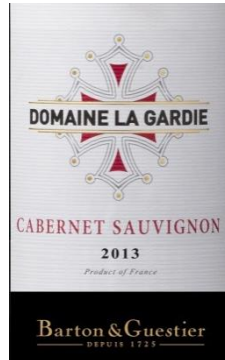




## Domaine La Gardie Cabernet Sauvignon



**Classification:** IGP Pays d'Oc

**Region:** Languedoc Roussillon (750 000 ha) along the Mediterranean sea;  
Domaine La Gardie is a vineyard of 30 hectares.

**Grape Varieties:** Cabernet Sauvignon

**Soil:** The double terroir in Hérault's (river) plain and clay- limestone slope add complexity and richness to the wine.

**Climate:** Selection of the vines coming from the Domaine La Gardie, 60 hectares estate located closed to Mediterranean sea. Due to the location, there is a wide temperature range between cool nights and warm days. This climate will provide wines that are rich and concentrated.

**Vinification:** De-stalking and crushing of the grapes - Alcoholic fermentation in vats with rack and return twice a day (temperature carefully controlled to reach 27°C at the end of the fermentation) – Micro oxygenation before malolactic fermentation to enhance the colour and to supple the tannins - Malolactic fermentation in vats –

**Viticulture:** Selection of very ripe grapes at optimum level of maturity. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes

**Appearance:** Deep garnet red.

**Nose:** Intense and rich aromas of black fruit (black currant) and black pepper. On the second nose, minty notes appear.

**Palate:** Good balance with a lot of fruity aromas on the palate. Long aftertaste.

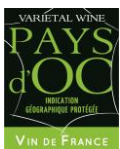
**Food Matches:** Tomato based dishes, BBQ, cheese, spicy dishes.  
Best between 16 °C and 18°C.

**Wine list comments:** Fruit driven (red fruit). Good strawberry, raspberry and cherry flavours. Notes of vanilla on the palate.

Present but velvety tannins and long aftertaste. Enjoyable now.

**Awards and Press:** **Silver Medal-** SMV Canada 2018 – 2017 vintage

**Review:** Comments on Debeur – Guide gourmand des Québécois – February 2016



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