



CROIX DES VENTS CABERNET SAUVIGNON IGP

£10.50

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SKU: FRCDVCS

Categories: [Red](#), [Deep & Rich](#), [Cabernet Sauvignon](#), [France](#), [Dry](#), [£10 - £19.99](#), [Vegan](#), [House Wines](#)

Producer: This project focuses on Bordeaux varietals made in an accessible yet complex fashion from warm-climate vineyard in the South of France. Croix des Vents wines are named after a compass, symbol of the four winds. It is so called because these wines are produced in the far South of France, between the Mediterranean coast and the Cevennes. Here, the mountains embrace the vineyards of the Pays d'Oc appellation like an amphitheatre and offer a

rough and rocky terroir for the vines to grow. In this windy area, where the vines sway in the cool mountain breezes, you can often see weathercocks perched on the top of the wineries, watching over the vineyards and cloudy skies ahead.

Viticulture: The Pays d'Oc region benefits from the Mediterranean climate which provides hot, dry summers for a perfect maturity. On the other side, the Montagne Noire brings enough humidity and cool temperatures for the vineyards to produce grapes packed with rich, fruity notes yet with balanced structure and freshness.

Winemaking: Cabernet Sauvignon needs ripeness to show its full potential which is why the winemaker carefully selects the perfect time for harvesting each particular vineyard. The grapes are destemmed and crushed

before they are sent to ferment and macerate for about four weeks, extracting colour, flavour and tannins.

Grape Variety: 100% Cabernet Sauvignon

Tasting Notes: Packed with aromatic ripe forest fruits, a hint of green pepper and graphite. Medium-full bodied with fine tannins and a lingering, polished finish.

Food Match: Ideal with grilled lamb skewers

Ageing Potential: Up to 2 Years

Closure: Screw Cap

Sugar: 6.3g/l

Acidity: 3.3g/l

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