



# GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE

## Tradition Familiale Cabernet Sauvignon

Pays d'Oc

Indication Géographique Protégée

- Cépages :** Cabernet Sauvignon (100%)
- Terroir :** These light, fresh, fruity and easy-drinking varietal wines are the result of stringent selection of top quality grapes from the best vineyards from Occitanie, in a combination of modern and traditional growing and wine-making methods for your greater pleasure.
- Winemaking :** The winemaking is based on the respect of the fruitiness and a gently extraction of the grapes matter.
- Tasting :** The wine boasts a very deep colour with tints of violet. The nose reveals intense fruit aromas such as blackcurrant, blueberry and plum, backed by distinct varietal nuances of peppers, eucalyptus and mint.  
On the palate, it is concentrated with a strong backbone, elegant and mellow tannins.
- Pairing :** This wine matches perfectly with all kind of grilled meats, poultry or Roquefort cheese.
- Time of ageing:** 3 years
- Serving temperature :** 16-17 °C/63-64°F

