



BADET CLÉMENT & CO.

CREATEUR DE VINS DE MARQUE • DEVELOPING WINE BRANDS

# PIERRE QUI ROULE\*

\*[ROLLING STONE]

## CABERNET SAUVIGNON



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- THE WINE** The vines for this 100% varietal are grown on the foothills of the Cévennes mountains (the wine gives spicy and fruity aromas to the blend, as well as roundness) and in the Aude valley (structure and length). The 15-year-old vines are cultivated at an average altitude of 150 metres on acid soils with pebbles in the valleys, giving smoky notes and are pruned according to the "gobelet" (non trellised) method. The yields are relatively low (50 hectoliters/hectare). *Vinification:* The bunches are totally destemmed and undergo a long maceration period at low temperature (in order to obtain a long, full and rich wine), with pumping-over. Malolactic fermentation. The wine is aged in vats for 6 months. 5 to 10% are aged in oak barrels to give complexity to the wine.

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- TASTING NOTES** With its nice dark red colour, this wine is elegant, complex and velvety. It offers blackcurrant and strawberry aromas with hints of spices, cinnamon, mint and honey, and a fresh vegetal note typical of this grape variety. The finish is subtle with hints of cedar and oak.

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- FOOD & WINE** Serve at 17 - 18°C with shepherd's pie, gratins, stews, grilled meats, rib of beef, steak with pepper sauce or loin of lamb.
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