

James Suckling 91 PTS 2017



TASTING NOTES

Let's be nerds: cocoa, tobacco, pepper tip and spicy vanilla. Round and full with crunchy tannins and smoky notes. Flavours of ripe fruit (cherry, blackcurrant, raspberry).

Arrogant Frog Cabernet Sauvignon Les Calades

COUNTRY France ABV 13.5%

REGION Languedoc VARIETALS

Cabernet Sauvignon

APPELLATION IGP Pays d'Oc

WINERY

Jean-Claude Mas, first-generation winemaker, fourth generation grape grower, and owner of Les Domaines Paul Mas, is a leader in fine winemaking in the Languedoc region of Southern France. Since taking the helm of the family winery in 2000, he has prioritized sourcing the highest quality grapes from twelve privately-owned estates and premier growers in the Languedoc to make wines of authenticity and refinement. Within just a few years of its launch, Arrogant Frog has become the mascot of all the estates. Jean-Claude has shown that with creativity, expertise, and humor, the wines of the Languedoc find eager drinkers across the globe. Château Arrogant Frog encompasses 20 hectares of vineyards in Grand Cru Limoux, 15 of which are organically farmed and five are certified Terra Vitis. Despite their Old World roots, Arrogant Frog wines will appeal to more New World palates with fresh, bright fruit and unique varietal character.

CULTIVATION

The soil is limestone and chalk with gravel and the vines are between 15 and 39 years old.

VINIFICATION

The grapes are destemmed and then fermentation occurs at 26/28°C maximum. There are two pump overs per day during fermentation. 18 days post-fermentation maceration at 25°C, then malolactic fermentation.

AGING

20% of the blend was aged in one and two-year-old oak barrels for 4 months. The other 80% was aged for 4 months in stainless vats under temperature control and then bottled.