

La Forge Estate

COUNTRY

France

REGION

Languedoc

APPELLATION

IGP Pays d'Oc



Cabernet Sauvignon 2023

VARIETALS

100% Cabernet Sauvignon

VINEYARD PHILOSOPHY

Traditional

ALTITUDE		SOIL TYPE	
100 meters		Mainly clay and limestone with gravel	
YIELD	DENSITY	CULTIVATION	VINE AGE
47hl/ha	4,400 vines per hectare	Cordon de Royat and double Guyot	20-30 years

CLIMATE

Mediterranean

HARVEST PERIOD

Mechanical at night to avoid oxidation.

VINIFICATION

Cooled maceration at 8°C for 36 hours before the fermentation at 28°C for 5-6 days. Maceration lasts 12 days at 20-25°C with daily pumping over. Then, the wine is pressed with pneumatic press. The first pressings have been re-blended with the free run juice. Before malolactic fermentation, the wine is put in 225 litre oak barrels. 70% French and 30% American oak barrels (1st and 2nd use) were used for aging 6 months.

AGING

Wine in barrel for 6 months.

LONGEVITY

5 years if keeping in good conditions (15°C and bottle laying down)

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
14%	3.15, 3.75	34.6	2

TASTING & PAIRINGS

Appearance: Deep garnet red colour with bright ruby tints.

Nose: Intense red berry, red pepper, and tobacco notes, underlined with cocoa and spicy vanilla aromas.

Palate: A full-bodied wine with smooth tannins, ripe cherries, vanilla, and spice, which linger with a long finish.

Pairings: Ideal with warm salads, meat pies, barbecued lamb or beef, lamb stews, flank steaks, as well as hard cheeses.

Serving Temperature: 62°F



AVAILABLE FORMATS

750 ml



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