

## Frédéric Albaret, vigneron à Lenthéric – 34480 Cabrerolles, France

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## Lou Cazalet, AOP Faugères - Rouge





Region: Languedoc

Appellation: Faugères

Terroir: Schist

Varieties: 30% Grenache, 30% Carignan, 20% Syrah,

20% Mourvèdre

Content: 750 ml

Alcohol: 14 % vol

Ages up to 7 years

Wine making: The grapes used for « Lou Cazalet » are coming from various old vineyards in the villages of Cabrerolles, Autignac and Laurens. Through the mix of diverse *terroirs*, Lou Cazalet achieves an interesting consistency from one vintage to the next.

Grapes are hand-picked, sorted in the cellar, 100 % destemmed and vatted for three weeks.

Maturing: in vats for twelve months.

## **Tasting notes Cazalet 2016**

The cuvée Cazalet from the 2016 vintage show up with an intensely luminous, purple colour and an exuberant scent. A whole basket full of red and black fruits, delicately spiced with cinnamon and the scent of the countryside around Faugères: juniper, laurel, thyme ... Young and lush, soft and juicy, intense and inviting, you should taste it straight away with grilled pork ribs and Ratatouille! Ageing potential 5 to 6 years.