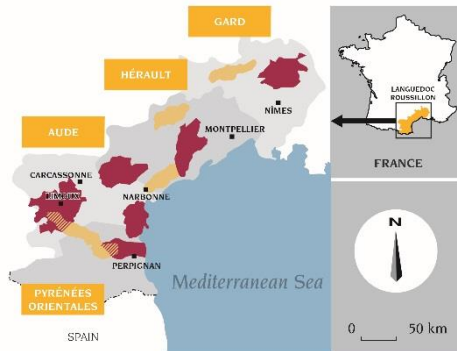




## CABERNET SAUVIGNON 2017



▶ Red fruits  
▶ Spicy notes

▶ Round  
▶ Powerful

### VINEYARD

#### ORIGIN

In the south of France, in the heart of Languedoc-Roussillon, Baron Philippe de Rothschild's winemakers have selected the areas with the best soil and climate for growing the Cabernet Sauvignon grape. In the region around Limoux in particular, offering a patchwork of micro-terroirs, they have chosen the highest quality parcels in our partner growers' vineyards. All year round, each selected parcel is individually and permanently monitored by the Baron Philippe de Rothschild team.

#### TERROIR

Cabernet Sauvignon prefers gravelly soil associated with the Oceanic and Mediterranean terroirs. The Oceanic terroir, influenced by westerly airflows, damp but tempered by hot spells, brings out all the distinctive features of the variety. The Mediterranean terroir has a hot climate tempered by sea breezes, favouring a rapid rise in sugar levels as the grapes mature. Grown in these conditions, Cabernet Sauvignon brings consistency and heft on the finish.

### 2017 VINTAGE

Weather patterns in Pays d'Oc in 2017 were very mixed.

A relatively cold and wet winter was followed by a rather dry spring. The start of the vine cycle was in keeping with the average, though delayed by sharp frost in some vineyards on the Mediterranean coast between Narbonne and Sète.

The summer was remarkably hot and dry, causing a significant water deficit. The drought halted the ripening process in some places, delaying maturities and making 2017 a relatively late vintage.

Very hot days and cool nights in September helped the grapes reach full maturity by harvest time, with excellent concentration.

2017 may be considered a very good vintage, with low yields due to successive frosts, drought and some local hailstorms, but excellent quality.

### VINIFICATION

In order to obtain highly aromatic and expressive wines, the grapes are picked at full maturity. The wines from each parcel are vinified separately before final blending. The grapes are macerated before fermentation to extract fresh fruit flavours. After alcoholic fermentation at controlled temperature, post-fermentation maceration takes place to optimize the extraction of colour and tannins. Malolactic fermentation is then carried out to smooth the wines before final blending. Each of these essential steps helps to emphasize the freshness of the fruit and reveal the wine's aromas and flavours.

### MATURING

The wines are matured in vats without exposure to air and bottled at our Saint-Laurent-Médoc winery in order to preserve all their freshness and fruit.

### GRAPE VARIETY

Cabernet Sauvignon is highly aromatic, with lingering flavours on the palate.

### TASTING NOTES

**Aspect:** An intense, glittering crimson.

**Nose:** Fresh and highly aromatic on notes of red and black berry fruit, especially redcurrant and blackcurrant, with a touch of mild spice such as paprika.

**Palate:** Full and powerful, with an attack on fresh fruit flavours, a solid mid-palate and an elegant finish on firm tannins.

**Alc. 13,5 % vol.**

### MENU SUGGESTIONS

Ideal with grilled red meat (rib steak, rib of beef) or beef stew, charcuterie or cheese.

Serving temperature: 18 - 19° C



**FORMATS:**  
75 CL

**RANGE:**  
CABERNET SAUVIGNON  
MERLOT  
PINOT NOIR  
SAUVIGNON BLANC  
CHARDONNAY  
CABERNET SAUVIGNON/MERLOT



BARON PHILIPPE DE ROTHSCHILD, S.A.