



DOMAINE DE LUC



Cabernet Sauvignon 2021 – No added sulfite

IDENTITY

Couleur	Red
Grape varieties	Cabernet-sauvignon
IGP	Pays d'Oc
Alcohol degree	13,5% vol

TERROIR

Soil	Clay-limestone terrasse of Cruscades.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Destemmed.
Vinification process	Long maceration for 18 days and stirring.

TASTING NOTES



Garnet color with purple notes.



Violet and crushed berries, with a fresh finish.



Elegant mouthfeel, silky tannins, with notes of black fruit and spices.

Finish

Beautiful finish, balanced and revealing a voluptuous wine.

SERVICE

Food and wine pairing	Tapas or grilled meat.
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Service

18/20 °C

AVAILABLE FORMAT

Format	Available in 75 Cl
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The absence of sulfite addition for this cuvée will release fantastic aromatic potential of Cabernet Sauvignon unique expression ! A must taste!
2020: Jancis Robinson 16/20: "Cassis nose and full-on, lavishly ripe cassis fruit. Gleaming with ready, ripe, rich blackcurrants and super-smooth gloss of tempered chocolate. A flick of black chocolate. The merest hint of blackcurrant-bush leaves. Saucy and wickedly irreverent." (TC)
2020: Wine Enthusiast 89 Best Buy