



domaine de
BELLEMARE

CABERNET SAUVIGNON

"Purs Cépages" range - IGP d'OC



100% Cabernet Sauvignon



Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vatting. Controlled fermentation at 25-28°C for about 30 days.



Stainless steel vat on fine lees for 6 months



Color: deep red

Nose: complex and intense with notes of sweet spices and red fruits

Taste: creamy and fleshy, soft tannins



3 years



16-18°C



75cl



Pairing: meats, grills, charcuteries and appetizers