

EVERY BOTTLE

TELLS A STORY

LE VERSANT CABERNET SAUVIGNON

TECHNICAL INFORMATION



Country	France
Region	Languedoc
Sub-Region	Pays d'Oc
Producer	Les Vignobles Foncalieu
Vintage	2016
Composition	100% CABERNET SAUVIGNON

WINEMAKER NOTES

Le Versant is a collection of 8 fine varietal wines of outstanding quality. Made with grapes from a selection of vines on the Languedoc hillsides offering the best orientation, each varietal proudly shows off its character in a nicely-balanced and elegant style. Thanks to its broad aromatic range, this varietal range offers wines that will delight all wine-lovers and adapt to every consumption moment.

TASTING NOTES

Deep garnet color. Powerful aromas of red fruits, spices, and licorice. Generous on the palate with hints of strawberries, sweet peppers, and eucalyptus.

PAIRING SUGGESTIONS

Grilled beef rib or duck breast, beef stew, osso bucco, duck a l'orange.

VINEYARD

The Versant Cabernet Sauvignon vines are situated on the sunny south-facing hills near Ensérune (Languedoc-Rousillon). The soil is made up of limestone gravel which helps rainwater to penetrate well and gives mature aromas and tannins.

VITICULTURE

Control of yields via optimal management of nutrition and de-budding.





VINIFICATION

Alcoholic fermentation in stainless steel, temperature controlled vats. Long maceration of 3 to 4 weeks with twice daily pumping over. Malolactic fermentation.

- Aging: 8 months in stainless steel
- Serving: 17-18 degrees C
- **Cellaring**: 6 years