



VIGNERONS  
CATALANS



Photo Non Contractual

# QUATRE SAISONS

I.G.P. Pays d'Oc  
Red Wine

## Soil:

Cultivated on the plains and slopes of Languedoc and Roussillon in the South of France, where cold nights alternate with hot days.

## Grape varieties:

**100% Cabernet-Sauvignon.**

## Production method:

The grapes are picked in September at full maturity. They are destalked and then ferment for 8 days at 28°C. before being pressed.

## Ageing:

A few months in vat before bottling.

## Description:

A rich dark red colour. Rich and flavoursome on the nose (red fruits ,spices, pepper). Full and rich on the palate with elegant tannins. A full-bodied wine.

## Storing:

Should be drunk young, within 2 years of harvest in order to retain the best of its flavour.

## Serving suggestion:

Serve with roasts, casseroles, pasta and other traditional home-cooked dishes.

**Serving temperature:** Serve at around 17°C.