



MARENSAC

"Audaces Fortuna Juvat" (Luck favors the bold) : we have made this our motto to offer you a selection of blends that dare to combine liveliness using ancestral know-how and modern techniques. This motto is affixed to each bottle of Marensac.

IGP Pays d'Oc



TERROIR

This specific Cabernet Sauvignon comes from carefully selected terroirs from the South of France, benefiting from hot sunny days and cooler nights at the end of summer. This aspect allows the harvest of balanced grapes, with lovely natural acidity and fruit-forward profile. The vines are planted on well-drained silty soils, with gravels retaining heat.

WINEMAKING

To craft this particularly bold and dense Cabernet Sauvignon, the grapes are harvested when they reach the perfect level of ripeness. They are destemmed, crushed and sent to macerate for two weeks in concrete tanks. The ageing process is very specific for this Cuvée. First, the wine is aged under the influence of French oak for 5 months, proving subtle baking spices notes and silky tannins. Then, the wine is aged under the influence of American oak for another 5 months, providing punchy flavours of dark chocolate and vanilla.

FOOD & WINE PAIRING

Enjoy this wine at room temperature, with classic beef ragù, spicy sausage casserole, slow cooker ratatouille.