

Domaine de MOULINES

IGP PAYS D'HERAULT

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On the land which has been the family's for five generations, the Saumade family has always held great importance to the production of quality wines. The Mediterranean Sea's proximity as well as the clay-limestone soil allow a wide selection of grape varieties which are then carefully vinified, permitting the production of wines that are enjoyed in France and around the world - 60% of the production is exported (Europe, Canada, the United States, and Japan).

VINIFICATION :

After the mechanical harvest on optimally ripe grapes, the destemming process is done before the controlled fermentation between 28 and 30°C in tanks. The bottling of the cuvée Cabernet Sauvignon is done with no prior filtration in order to obtain a better preservation of its aromas and gustatory quality.

Sustainable agriculture

CABERNET-SAUVIGNON

The Cabernet Sauvignon contributes to the vineyard's reputation: powerful, with tannins and black fruit aromas, it may be enjoyed in its youth or after some years of aging in the bottle.

Average alcohol content: 13% vol.

Best served at 16-17°C.

Conservation. 7-8 years maximum.

Grape varieties: Cabernet Sauvignon.

Aromas: Black fruits.

