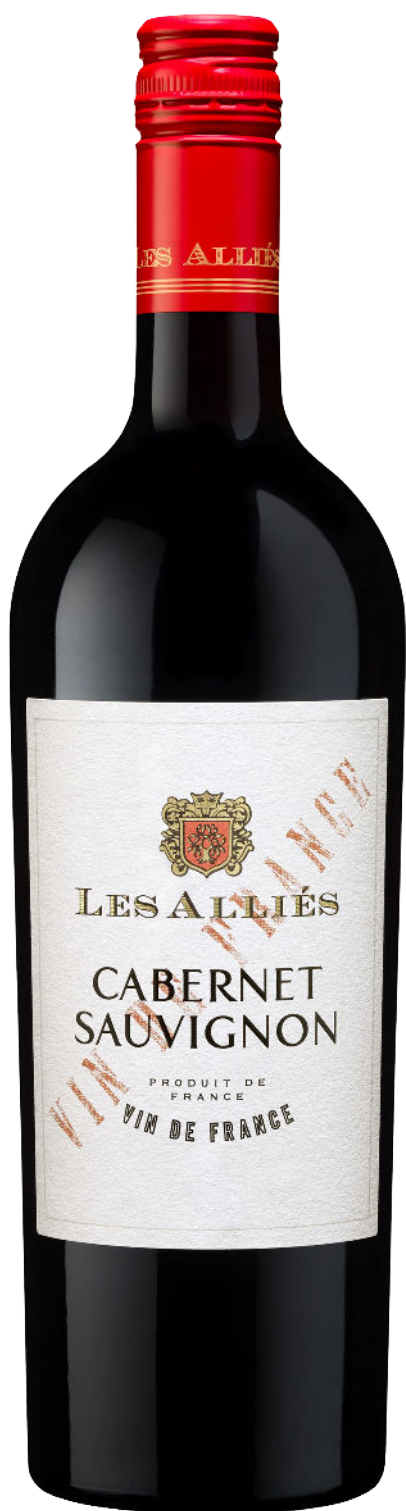




# LES ALLIÉS

— A SIP OF FRANCE —

## CABERNET SAUVIGNON



### DISTINCTIVE FEATURES

**Color:** Deep garnet.

**Aromas:** Intense aromas of black currant, cedar, and tobacco.

**Palate:** Full-bodied, showcasing layers of dark fruit, cassis, and subtle cocoa, balanced by well-integrated tannins and a long, structured finish.

**Food pairing:** Couple this with smoked beef ribs, portabella mushroom burgers or mild blue cheeses such as gorgonzola.

**Serving:** 18°C • 64°F

**Potential for ageing:** Within two years of the vintage.

### VINE-GROWING & WINEMAKING

**Grape varieties:** 100% Cabernet Sauvignon

**Appellation:** Vin De France

**Winemaking Notes:** Grapes are harvested at optimal ripeness, destemmed, and fermented in stainless steel tanks at controlled temperatures to retain the wine's bold fruit character. Extended maceration allows for deep color extraction and complexity.

Fermentation occurs in stainless steel vats at approximately 26-28°C with regular pump-overs to extract tannins and flavors. After fermentation, malolactic fermentation softens the wine, and it is aged in stainless steel tanks and oak to impart structure and additional complexity.

### ANALYSIS

**Alcohol:** 13.5%

**Total acidity:** 3.0 g/L

**Residual sugar:** <1 g/L

### VIVINO



3.7/5