

Rabiega Rabiega

Rouge

2021



Appellation: Vin de France
Région: Arrière-Pays varois – Plateau triasique
Soil: Clay and limestone
Alcohol Content: 13%
Grape Variety : 70% Cabernet Sauvignon, 25% Syrah, 5% Grenache

VINIFICATION

The grapes are carefully picked by hand and placed in small crates. After fermentation in stainless steel vats and then in open oak barrels, this wine is aged partly in concrete eggs and partly in new oak barrels.

SENSORY CHARACTERISTICS

Very young, this wine has a powerful nose dominated by red and black fruits with subtle notes of spices. Its deep red color with violet reflections reveals lightly woody notes. This new vintage will undoubtedly benefit from being aged for a few years.

Cellaring : 10 years
Serving temperature To be served : 16°C-18°C

FOOD PAIRING

This wine will be appreciated with a fillet of Beef Wellington in a morel sauce, or with duck confit and prunes.

