



# LES VIGNERONS DE QUISSAC



## Signature - Rouge

Alcohol : 12.5% VOL	Serving temperature: 15-17°C
Color : Red	Grape(s) : Cabernet-Sauvignon
Capacity : 750 ml	Label : HVE, IGP Cévennes
Origin : France, Occitanie	Pairings : Meat, cheese

### Type of soil

Clay-limestone soil at the foot of the Cévennes mountains in south-eastern France.

### Vinification

Traditional, in temperature-controlled concrete vats.  
Maceration for 3 weeks at between 20 and 28°C.  
Separation of presses at devatting.

### Tasting

Deep ruby colour. Nose of red berries: blackcurrant and blackberry.  
Round and well-balanced on the palate.

### Food and wine pairing

Perfect with white and red meats or a cheese platter.

### Composition

100% Cabernet-Sauvignon

