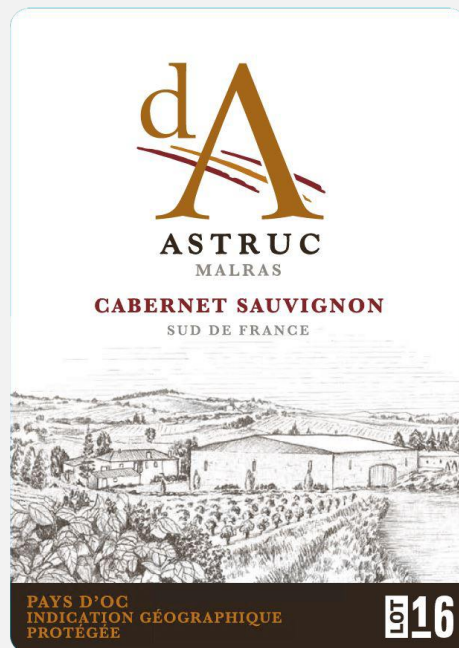




# dA Cabernet Sauvignon Lot 16 2019

Domaine Astruc is located on the foothill of the Pyrenees. The vineyards consist of 80 ha, with 25 planted on the Limoux appellation and another 250 ha under contract. This is a unique terroir in Languedoc, where diverse climatic influences converge, the Mediterranean and the Oceanic being the most important ones. On the hillsides of the Aude valley, chardonnay is the king, but red grape varieties are also important: Pinot noir, Cabernet sauvignon, Cabernet franc, Merlot and Malbec give surprising wines. Our Malras site hosts our main cellar and bottling line. This is where we produce the Domaine Astruc wines, as well as the dA reserve and classic ranges which consists of 20 different varietals.



## GRAPE VARIETIES

100% Cabernet Sauvignon  
**Appellation** : IGP Pays d'Oc



## CHARACTERISTICS OF THE VINEYARD

**Soil**: limestone and chalk with gravel  
**Age of the vineyard**: 15-30 years old  
**Pruning**: Guyot double  
**Density of plantation**: 4400 plants/ha  
**Harvest**: at night mechanics to avoid oxidation  
**Average yield**: 60 hl/ha  
**Elevation**: 100-150 meters  
**Climate**: Mediterranean



## CHARACTERISTICS OF THE WINE

**Alcohol**: 13.5 %  
**Residual sugar**: 2.5 g/l  
**Total acidity**: 3.2 g/l  
**pH**: 3.75



## VINIFICATION

Destemming of the grapes, fermentation at 26/28°C maximum. Two pumping over per day during fermentation. 18 days post-fermentation maceration at 25°C, then malolactic fermentation.

**Ageing**: 20% of the blend is aged in oak barrels of one and two years for 4 months. The remaining 80% is aged for 4 months in stainless steel tanks under temperature control and then bottled.



## TASTING NOTES

**Color**: deep garnet with purplish undertones.  
**Nose**: great aromatic complexity of mocha, blackcurrant, and notes of undergrowth.  
**Palate**: fleshy, powerful, and generous wine, well balanced with good length.  
**Food & wine pairing**: best served at 16/17°C with pâtés and other local cold meats. Will also go well with grilled meats, beef stew, braised poultry, ... An ideal companion for mixed platters shared with friends.  
**Cellaring**: 8 years in optimal conditions.