



dA Reserve Cabernet Sauvignon 2018

Domaine Astruc consists of 50 hectares on the “Coteaux Limouxin” of which 11 hectares are within the Limoux Appellation d’Origine Controlée and the other 39 hectares within the Vin de Pays d’Oc appellation. The estate is planted with Chardonnay, Mauzac, Chenin, Viognier, Sauvignon, Cabernet, Merlot, Syrah, Pinot Noir and Malbec. It has built its reputation thanks to its unique soils and climate. Since 1862, Domaine Astruc has been renowned for the quality of its wines.



Grape variety: 100% Cabernet Sauvignon
Pays d’Oc – Indication Géographique Protégée

Vineyard profile

Soil type: Mainly clay and limestone with gravels. 26 to 31 year-old vines. The whole vineyard is trellised. Cordon de Royat and Guyot double pruning

Harvest: Machine harvested at night at full maturity

Average yield: 55 hl/ha



Wine characteristics

- Alcohol: 13,5%
- Sugar: 2,5g/l
- Total Acidity : 3,1 g/l
- pH: 3,7



Vinification process

Destemming. The grapes are cooled down at 8°C for an initial maceration at low temperature for 36 hours. The fermentation starts on the second day and lasts for 5 to 6 days at 32°C maximum. The maceration then takes place for 12 days in-between 25°C and 28°C maxi with daily pumping over. The wine is then softly pressed (pneumatic press). The first pressings have been re-blended with the free run wine. The wine is aged in 225 litre oak barrels for 6 months (70% American Oak barrels - new, 1 and two-year old - , 30% French oak barrels - 1 and two-years-old).

We have kept the wine for 6 months in barrel with no “soutirage”.



Winemaker’s comments

Colour: Deep ruby with purple tints.

Nose: Intense nose with a complex bouquet of ripe black fruit, cassis, tobacco and vanilla.

Palate: Full bodied with smooth tannins.

Food pairing: Best served at 17°C with red meat, stews, barbecues and strong cheeses.