

Parnasse

Parnasse Cabernet Sauvignon 2018

Vin de France

Region:	Beziers, Nimes and Aude Valley
Trellis:	Single Wire
Soil:	Clay & Limestone
Elevation:	Average of 150m
Grape Variety:	95% Cabernet Sauvignon, 5% Merlot
Winemaker:	Eric Moen
Alcohol:	13.0%



Sourcing: Parnasse is named after the mountain grass that flowers above our vineyards each spring, marking the beginning of a long, languid summer. Eric Moen weaves the character and strengths of a number of individual regions to create a wine style truly expressive of the South of France – beautifully ripe and expressive whilst softly structured and easy to appreciate.

Winemaking: Totally de-stemmed before a long, cool maceration with regular pump-overs to maximise retention of fruit colour and aroma. Aged in vats for six months with complete malo-lactic fermentation undertaken.

Vintage 2018: 2018 saw a return to auspicious vintage conditions – a mild, wet winter was replaced by a wet spring. July and August were hot and dry before September remained sunny with cool nights. Fruit quality was deemed excellent and the wines will deliver characteristic regional expression.

Tasting Note: What a lovely young Cabernet this is, bright with vibrant purple hues in the glass. The nose offers vital aromas of juicy forest berries, hints of garden herb complemented by black olive. The palate is nicely medium bodied with blackcurrant and raspberry flavours, fresh cleansing acidity and soft, supple tannins. Enjoy this vibrant red wine in its youth with a range of richly flavoured meat dishes