

CHÂTEAU LA DORGONNE



CABERNET 2011

Red Wine (Appellation IGP)

Blend : 100% Cabernet

Average Age of the Wine : 11 years old

Wine Making Process : 30 days maceration

Production :
16 months in oak vats, of which 1/3 are new oak vats

Tasting Note :
Crimson red in colour with aromas of woodland undergrowth, firm tannins, woody and crisp characteristics.

Perfectly Paired with : *Chicken in safran, rich chocolat cake.*

Our wines are cultivated with a specific method called "Bio-Active Culture". This method of wine production allows us to maintain the microbial soil content and excludes all use of chemical products. By spreading ovine manure and sowing cereals, vegetables, spring peppers and mustards between the lines of vines, allowing the vine to draw its vitality from deep within the soil to extract its characteristic mineral notes. The richness of the vineyard soil is rejuvenated and balanced naturally. Harvesting by hand allows us to select only the finest grapes, preserving their quality. Our wines being produced using this specific method reflect the origin of their environment, their aromatic complexity without any excessive vinosity.

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84240 La Tour d'Aigues
Tél : +33 4 90 07 50 18 - Fax : + 33 4 90 07 56 55 - info@ladorgonne.com

www.chateauladorgonne.com



QUALITY WINES FROM THE RHÔNE VALLEY