

DOMAINE MAS BARRAU

Pays du Gard
Organic

UFPB085V1
13.50% ABV



Food Match

Juicy lamb shanks, rich tomato based dishes laced with roasted garlic and pepper, marinated steak with mashed potato and green beans or savor it at the end of the meal over a good cheeseboard.

Tasting Notes

Textured and luxurious this is a sophisticated Cabernet Franc from Gard. There is a wild 'after the rain' woodland perfume. The palate is incredibly long and layered with bramble fruit, bay and a touch of sweet prune on the finish.

Production

Guillaume Letang looked specifically for vines which are south-facing, and thus receive the most sunlight, to source the Cabernet Franc grapes for this wine. The terroir is full of limestone which gives rich yet soft and lightly acidic wine this in turn gives the drinker a pleasantly sweet sensation on the palate.

3430560002317

750ml, Case12, 31.6

70 Cases / 5 Layers

Boutinot
USA INC.