Wijnfiche

# Le Bosc | IGP Pays d'Oc Cabernet Sauvignon France (STREEKWIJN/IGP, STREEKWIJN/IGP) — 2024

## Domain

### Dom. Le Bosc

In the south of France, near the charming town of Vias and just 20 kilometres east of Béziers, lies the historic Domaine du Bosc. After 42 years of winemaking, the Bésinet family entrusted the estate in 2024 to the Vic family. Since then, Aurélie and Jérôme Vic have been in charge of the entire production, with respect for the past and a clear vision for the future.
The vineyards stretch across 80 hectares, situated on a combination of volcanic and organically rich soils in the area around Agde, just a few kilometres from the Mediterranean Sea. This exceptional soil lends the wines their distinctive character and complexity.
Domaine du Bosc adopts an environmentally conscious and sustainable approach. The soil is systematically ploughed and naturally enriched, always with attention to ecological balance and quality.

## Vinification

The vines grow on basaltic soil. After mechanical harvesting, the grapes undergo fermentation for 12 days, followed by pneumatic pressing, during which the finest juice fractions are carefully selected for the wine. The wine then matures in stainless steel tanks to preserve its fresh and fruity character.

## Taste

Vibrant ruby red in colour. On the nose, it reveals aromas of black fruits (blackberries and blackcurrant), complemented by subtle spicy notes. On the palate, the wine is smooth and juicy, concentrated yet refreshingly crisp, offering a well-balanced profile and a pleasant, lingering finish.

## Food pairing

Pigswill | Steak | Lamb - grilled | Mushroom - wild

**General information**

Type: Red wine
Grape varieties: Cabernet Sauvignon (100%)
Viticulture: Sustainable/HVE
Storage (years): + 2-3
Serving temperature: 16-18 °C
Taste profile: Smooth juicy

