



# Cabernet Sauvignon Cuvée Alexandre : 3ha

*Protected Geographical Indication Coteaux des Baronnies*

## History.

This cuvée was created in 1988 to celebrate the birth of Alexandre, eldest son of Dominique and Jean-Yves Liotaud. It originates on the oldest plot of Cabernet Sauvignon vines on the estate.

In 1984, a Swiss friend of the grandfather was literally catapulted 5 meters high while plowing with an old plow that he was sitting on, and which had just caught a rock.

This wine remains the flagship cuvée of the estate in red, and can age for several decades.

## Geo climatic situation.

- Mediterranean climate, semi-continental, hot and dry (Drôme Provençale)
- Altitude: 450 meters
- Exposure of the plots: south-facing hillsides
- Terroir: clay-limestone, rocky

## Production notes.

- Variety: 100% Cabernet Sauvignon
- Planting: 2.50 meters by 1 meter, which is 4000 vines per hectare
- Training system: trellis, with 4 wires (1.40 meters of vegetation)
- Pruning: double cordon, 5 spurs, 10 buds
- Leaf removal: on one side only, east-facing
- Soil management: fully mechanical

## Harvest.

- Harvest begins early october
- Production 45 Hl/ha, depending on vintage

## Wine making.

Traditional vinification for 14 to 21 days

Fermentation at 22°C

Malolactic fermentation on lees

5 months aging on fine lees. 20% aged in oak barrels for 9 months

Ageing for 1 year (50% oak barrels, 50% oak vats)

Vacuum bottled at the estate with our bottling machine in August

12,000 bottles put on the market



## Tasting.



After 12 months of aging, it reveals a nose of candied blackcurrants, where vanilla and undergrowth bring out the complexity of wines from the past. In the mouth, the smoothness and flow of the finest.



To be served with meats in sauce, game, stews, and cheeses with character like a Picodon from Drôme. Recommended serving temperature is 18°C. Can be stored for 10 years or more.