



Père et Fils Cabernet-Syrah 2014

Since 1791, eight generations of the Miquel family have worked the vines of their estate high in Languedoc hills. Father to Son, harvest after harvest, they deepen their knowledge of the fickle nature of the vines that grow here and learn to work in harmony with nature. Laurent, the latest generation winemaker, combines the force of his ancestors' wisdom with his rebellious and innovative approach to create wines with true Languedoc character. To pay tribute to his ancestries, Laurent named this range « Père et Fils » (Father and Sons).

"I crafted this premium blend as a testament to the unique 'terroir' to reveal ripe berry flavors and elegant tannins."



VINIFICATION

Night-time Harvesting
Destemming
Long tank and temperature controlled fermentation
Aged for 6 months in oak barrels (20%)
Fining and light filtration before bottling

VINTAGE INFORMATION

Vintage 2014
Appellation IGP Pays d'Oc
Soil type calcareous
Varietals 60% Cabernet
40% Syrah

TASTING NOTES

Av Yield 55 hl/ha
Alc/Vol 13.5 %

A very complementary blend of well structured Cabernet and elegant Syrah
This wine offers a vibrant berry nose, with hints of licorice and spices.
The palate is rich with several layers of flavor with ripe plum and

red berry and soft rounded tannins.

SOMMELIER RECOMMENDATIONS

Ready to drink; serve at 14°-16°C.

Pair with roast meats and game, mature cheese or spicy dishes.

