




JEAN BALMONT

Designation :	Cabernet Sauvignon Pays d'Oc
Vintage :	2019
Grape varieties :	Cabernet Sauvignon.
Origin :	The vineyards of the Vin de Pays d'Oc are located in the South of France and mainly in Languedoc-Roussillon. It stretches from the south of the Côtes du Rhône to Carcassonne.
Vinification :	Grapes harvested at perfect maturity, destemmed, crushed and fermented for 6 to 12 days at controlled temperature (max. 32° C) and gently pressed. Oenologists have selected the best vintages in order to preserve the specific aromas of the grape variety.
Soil :	They are highly variable throughout the production area. This cuvée was mainly selected on clay-limestone soils.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Very intense, garnet red purple colour.
 Nose :	Red fruits, blackcurrant, with notes of spices, typical of the grape variety.
 Palate :	Beautiful tannic structure, some notes of liquorice, good persistence and length in the mouth.
Recommendations :	Ideal with red meats, cold cuts, salads and cheeses.
Serving condition in C° :	16-18°C.
Alcohol content :	13
Cellar potential :	2 to 4 years.
Acidity G/L :	0
Residual sugar G/L :	5GR



Product code :	24034
Bottle type :	0,75 SABINE BOUC CANNE J.BALMON
Capacity :	0.75 L
Empty bt weight / size in mm :	0.6 Kg / L 76.1 x l 76.1 x h 326.5
Full bt weight :	1.35 Kg
Case weight / size in mm :	8.238 Kg / L 243 x l 164 x h 337
Cubic Capacity :	0.013 m³
Units per Case :	6
Number of layers :	4
Number of cartons per layer :	24
Number of cartons per palett :	96
Palett weight :	790.848 Kg
Bottle Barcode :	3344060021191
Carton Barcode :	3344060021054