

WINE Maison CUBI MAISON

SYRAH - CARIGNAN



COMPOSITION

90% CARIGNAN

10% SYRAH

ALCOHOL

13%

APPELLATION

ABBAYE DE STE. EUGÉNIE

IGP AUDE

REGION

LANGUEDOC. FR

CLIMATE

TEMPERATE MEDITERRANEAN

WINEMAKING INFORMATION

SOIL CLAY AND LIMESTONE HILLSIDES

TERROIR TEMPERATE MEDITERRANEAN CLIMATE WITH NORTHEAST VINEYARD EXPOSURE

AGE OF VINES 70-100 YEARS

HARVEST HAND HARVESTED SECOND WEEK OF SEPTEMBER. EARLY MORNING PARCEL SELECTION AND COMPLETE DESTEMING

MACERATION 15 DAYS. TEMPERATURE CONTROLLED

FERMENTATION 3-4 WEEKS. TEMPERATURE CONTROLLED. FULL MALOLACTIC

AGING 4 MONTHS. STAINLESS STEEL

BOTTLING MID-FEBRUARY

FORMATS AVAILABLE 3L BAG-IN-BOX

TASTING NOTES AN INTENSE NOSE OF DARK BERRIES. A SUPPLE PALATE AND EXCELLENT OVERALL BALANCE. A PERFECT COMPANION TO ALL MEAT DISHES. AND DELICIOUS WITH A SLIGHT CHILL.

ABOUT MAISON CUBI

MAISON CUBI WAS FOUNDED IN 2012 WITH THE SIMPLE BUT CHALLENGING GOAL OF ENDING THE STIGMA OF BOXED WINES. THROUGH TIRELESS EXPERIMENTATION AND SOURCING ONLY THE BEST FRUIT FROM SINGLE-VINEYARD PLOTS IN THE LANGUEDOC, MAISON CUBI CONTINUES ITS MISSION TO MAKE SUSTAINABLY PACKAGED, DELICIOUS AND AFFORDABLE WINES FOR THE THIRSTY MASSES YEAR AFTER YEAR.

WWW.MAISONCUBI.COM

