



FARMING

Conventional

VARIETALS

Cabernet Sauvignon

FEATURES

Cork

ABV

14%

AVAILABLE SIZES (L)

0.750



Le Roi Rouge

Cabernet Sauvignon

FRANCE, LANGUEDOC-ROUSSILLON, IGP PAYS D'OC



WINERY OVERVIEW

During the reign of Louis XIV, the Cemani rooster became the emblem of the king's pursuit of exceptional wines. Its rare, striking presence symbolized purity, precision, and the quest for perfection that guided winemakers of the time. At dawn, as the rooster crowed, they began their work with passion and discipline, determined to reveal the richness of the French terroir.

LE ROI ROUGE carries this heritage forward. Crafted as an IGP Pays d'Oc wine, it draws its character from the sun-drenched terroirs of Southern France, where Mediterranean warmth meets cooling coastal winds. The diversity of soils—ranging from limestone clay to gravel and rounded pebbles—allows Cabernet Sauvignon to achieve full ripeness while preserving freshness and aromatic finesse.

This wine embodies the harmony between nature, tradition, and human skill, echoing the spirit of the royal rooster and the dedication of the winemakers who inspired it.

VINIFICATION

Vinification follows a traditional approach, beginning with a two-week maceration designed to extract color, tannins, and varietal intensity. A portion of the harvest undergoes a hot pre-fermentation maceration, enhancing the wine's depth, roundness, and fruity expression. Throughout alcoholic fermentation—strictly controlled below 28°C—the extraction is managed gently through careful pump-overs and limited cap work, preserving smooth tannins and the pure character of Cabernet Sauvignon.

AGING

Once fermentation is complete, the wine is aged in oak for 12 months, adding subtle notes of vanilla, toast, and sweet spices while maintaining the fruit-driven identity of the varietal.

TASTING NOTES

The nose is intense, elegant, and subtly powerful, revealing notes of wild strawberry, small red berries, and hints of crisp plum. Light touches of rosewood, dried olive, discreet licorice, and a faint hint of pepper appear in the background. The palate is fruity, smooth, and juicy, with a fine creaminess, a touch of richness, and precise, fresh fruit expression supported by a refined minerality. It shows pulpy redcurrant, juicy blackcurrant, and subtle strawberry, with hints of cherry, fresh flowers, delicate minerality, olive, licorice, and spice. The tannins are precise and smooth. The Cabernet Sauvignon is perfect as an accompaniment to dishes cooked in herbs such as a rack of lamb or pork tenderloin.

