

Domaine Mas Barrau

Region:
Pays du Gard
Grapes:
Cabernet Franc
ABV:
13.0%

What:

Textured and luxurious this is a sophisticated Cabernet Franc from Gard. There is a wild 'after the rain' woodland perfume, with menthol and truffle hints.

Where:

At Domaine Mas Barrau in the Gard region of Southern Rhône, Boutinot's Guillaume Létang and Samantha Bailey have worked together with the family of this organic estate near Nîmes to produce a wine that sets new standards for Cabernet Franc from southern France.

Barcode:
3430560007039
Sales Info:
750ml ,Case12 ,31.60lb.
Palletization:
70 cases / 5 Layers



Food Pairings:

Juicy lamb shanks, rich tomato based dishes laced with roasted garlic and pepper, marinated steak with mashed potato and green beans or savour it at the end of the meal over a good cheeseboard.

Tasting Note:

Textured and luxurious this is a sophisticated Cabernet Franc from Gard. There is a wild 'after the rain' woodland perfume, with menthol and truffle hints. The palate is incredibly long and layered with bramble fruit, earthy peppery layers and a touch of sweet prune on the finish.

