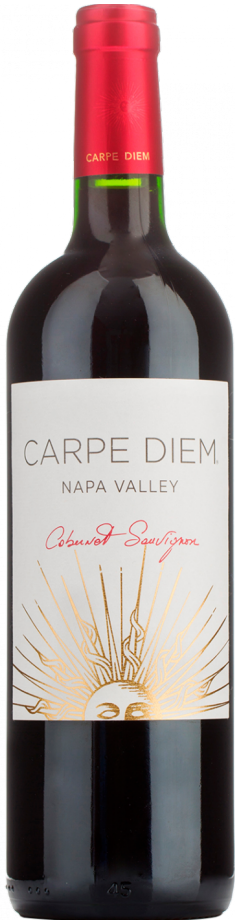
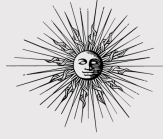


MAISONS MARQUES & DOMAINES

CARPE DIEM®



Carpe Diem

Cabernet Sauvignon

Napa Valley, California, United States

Vintage: 2017

Overview

Vinified under the strict supervision of Christian Moueix's winemaking team in Yountville, California, Carpe Diem embodies the essence of Napa Valley classic Cabernet Sauvignon.

Winemaking

Grapes for the Carpe Diem Cabernet Sauvignon have been selected exclusively from the best vineyards in world-renowned Napa Valley.

Carpe Diem Cabernet Sauvignon is made in a classic winemaking style, respecting the characteristics of the Cabernet Sauvignon grape. The wine is fruit forward, elegant, and exhibits soft tannins, making it pleasant to drink in its youth. Oak is used sparingly to keep Carpe Diem fresh and vibrant.

Tasting Notes

A refreshing and straightforward wine expressing its bountiful fruit with bright aromas of wild strawberries and soft tannins.

Harvest Notes

A very wet winter and spring (63 inches for the season July 2016 to June 2017, record breaking rainfall in January at 22.5 inches and February at 16.5 inches) preceded high average temperatures from bloom to harvest. With soil water reserves full and warm temperatures in May and June, vines grew quickly with dense canopies.

Several significant heat waves were recorded on June 18 (105°F), July 7 & 16 (104°F, 106°F), August 26, 27 and 31 (105°F, 104°F, 102°F) and on September 1, 2 and 10 (112°F: record, 109°F, 101°F).

Ripening was fast and homogenous. The severe heat wave before harvest induced significant crop loss (berry sun burn & dehydration). Optical sorting was thus critical.

TECHNICAL INFORMATION

Varietals: 98% Cabernet Sauvignon, 1% Petit Verdot, 1% Cabernet Franc

Wine Alcohol: 14.5%

Fermentation: Stainless steel

New Oak: 10%

Aging: 12 months in barrel

Aging Potential: 3-5 years

Cases Produced: 3,900 – 9 Litre cases