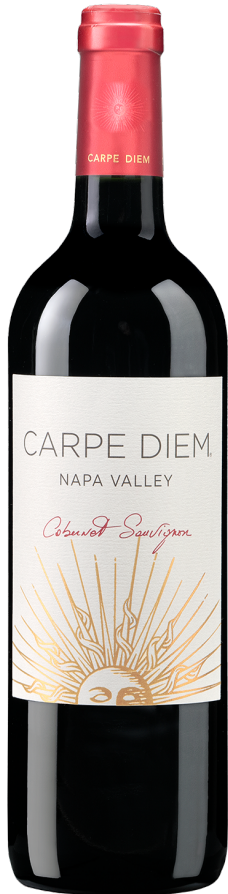
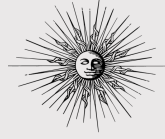


MAISONS MARQUES & DOMAINES

CARPE DIEM®



Carpe Diem

Cabernet Sauvignon

Napa Valley, California, United States

Vintage: 2019

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

2019 was one of the rainiest years in Napa Valley, and the heavy rainfall during winter and spring maintained a high level of moisture in the soil during the entire growing season and through harvest. After a cold month of May, there was an extreme change in temperature with a heat wave on June 10th and 11th (102°F). Summer was warm with average high temperatures from June to September.

TECHNICAL INFORMATION

Varietals: 85% Cabernet Sauvignon, 5% Petit Verdot, 10% Cabernet Franc

Wine Alcohol: 14.5%

Fermentation: Stainless steel

New Oak: 10%

Aging: 12 months in barrel

Aging Potential: 3-5 years

Cases Produced: 3,200 – 9 Litre cases