

1999 Ellen Landing Cabernet Sauvignon

An intensely deep plum colour with crimson tinges gives a hint as to what is to come. The plummy, chocolatey nose has complexity derived from maturation in French and American Oak.

Description

The result is a rich and full-bodied wine, highlighted by a mid to deep plum colour with brick-red tinges. The nose is intense and complex, showing good primary cassis characters along with wild cherry and gamy notes – all complemented by toasty oak scents derived from oak maturation. The palate offers an exceptional length of blackcurrant and wild cherry flavours, with layers of toasted oak and cigar box characters adding complexity to the vibrant fruit. It has a full-bodied structure, with a good continuum of grainy tannin that persists throughout the length of the wine.

Vinification

Individual parcels of fruit were crushed and fermented on skins under temperature-controlled conditions for ten to twelve days. Excellent levels of colour and flavour were extracted, with the fermenting juice showing good weight and a soft astringency. Additionally some new French barriques were used.



Boule Perigoud Truffe'

Truffle de Perigoud



Description:

Truffe is always produced in the farms; at one time it was found in the Allier, today it is made in the Lot. The cheese is made with raw goats milk and only ripened a few days in a humid cellar. The form is original. Excellent for a picnic.

Texture:

A black rind with an ivory-white pate.

Taste:

The taste is fresh and sweet with a mild flavor in the goat cheese tradition.