

**LIBERTY WINE**  
*Domaine de MUS*  
Vin de France Red Wine

TECHNICAL FEATURES

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A blend of Cabernet sauvignon, Carménère, Cabernet Franc and Malbec

Élaboration : Traditional winemaking, aged in french oak barrels for 18 months

Alcohol content : 13,5% alc.

TASTING NOTES

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Beautiful brick colour.

On the nose, with aromas of zan, moka, red pepper, rhubarb and eucalyptus

On the palate, elegant woody notes, beautiful length. A good typicity, pleasant wine.

SERVING ADVICE & FOOD PAIRING

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Always keep your bottles laying down into a dark and fresh place. Open your bottles 2 to 3 hours before serving.

Best served, preferently in carafe, cooled down, between 17° and 18°C, with meat in sauce, game, goat cheese , lamb meat pie, cheese.

Elegant wine with a a nice potential for ageing

PACKAGING

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Case of 3 bottles composed of de 2 black bottles and et 1 red.

