



HOUSE OF TOWNEND

Big Beltie Cabernet Sauvignon

Usual Price	£11.99
Discount Price (inc. VAT)	£10.49
Code	BIGB001

When it comes to matching a wine with steak (or other red meat), look no further than this fabulous Cabernet Sauvignon. Already a firm customer favourite and has received numerous accolades from the wine press and wine awards.

Tasting Notes:

Rich, ripe, blackcurrant and cassis fruit, with smoky and peppery hints. Ripe tannins and a savoury coffee note with a delicate hint of oak.





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Specification

Vinification The Big Beltie Cabernet Sauvignon requires perfectly ripe grapes to show its full potential. Frédéric looks for the right moment for the harvest of each particular vineyard, ensuring perfect phenolic maturity. The grapes are destemmed, crushed and then sent to maceration for about ten weeks. This long process is ideal to extract the fruity character of the variety. Approximately one third of the blend is aged with half-toasted American oak which adds complexity to the wine.

ABV 13.5%

Size 75cl

Drinking Window Drink now

Country France

Region Languedoc-Roussillon

Type Red Wine

Grapes Cabernet Sauvignon

Genres Vegan, Vegetarian

Vintage 2024

Body Soft, fruity and smooth

Producer Frédéric Garrabou

Producer Overview Fred was born in the small village of Limoux, situated amongst the Languedoc vineyards. His father and both his grandfathers were vine growers, and he grew up immersed in the vineyards, assisting his father from a young age. The cultivation of vines has always captivated him, as he believes that the finest wines are crafted in the vineyard.

Closure Type Screw Cap

Food Matches Enjoy Big Beltie with a big juicy steak!

Press Comments Gold Medal - London Wine Competition, 2026. The Guardian, May 2023, David Williams: "In the right hands, cabernet sauvignon is far too interesting and adaptable a grape to ignore, however, with a wine such as the superb-value Big Beltie bringing a little French Mediterranean solar charge to the classic cassis characters." London Wine Competition, 2023 - Silver Medal. Jancisrobinson.com, 2023, 16: "Classic blackcurrant fruit. Ripe, bodacious and extrovert. Lovely network of thyme, tarragon and sweetbox bring herbal fragrance. Plush, velvety tannins. **Read more online**