



Languedoc vineyards



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Winemaker Laurent Delaunay

SANSSOUCI 2017 Cabernet Sauvignon

INTRODUCING: SANSSOUCI

The French expression *sans-souci* means “without a care.” It is also the name of Frederick the Great’s famous royal palace in Potsdam, Germany, where Ernst Loosen’s forebear, Peter Joseph Lenné, had his greatest triumph as a landscape architect. It was great-great-uncle Peter’s sense of beauty, elegance and grace that inspired Ernst to cultivate Sanssouci — a selection of deliciously carefree wines from the south of France.

Sanssouci wines are produced by Laurent Delaunay at his Abbotts & Delaunay winery in the Languedoc region, near Carcassonne. Ernst Loosen started working with Laurent over a decade ago to produce affordable, high-quality red wines that he could import to the German market. Centrally located in the Aude valley, between the appellations of Corbières, Minervois, Faugères and Limoux, Laurent has extensive fruit sources throughout the region.

SANSSOUCI CABERNET SAUVIGNON

The Cabernet Sauvignon shows restrained black cherry fruit, combined with classic secondary aromas of graphite and dry stones. It has full weight, without being heavy, and a firm, solid structure with excellent length. A very satisfying wine that is simply delicious to drink.

Fruit for the Cabernet Sauvignon is sourced from two sites: one in the foothills of the Cévennes mountains in the eastern Languedoc, which gives it a spicy fruitiness; and from the Aude valley in the western Languedoc, which gives structure, length and a smoky note to the aroma.

TECHNICAL INFO

Grape Variety: 100% Cabernet Sauvignon

Appellation: Pays d’Oc, France

Vineyard Sources: Foothills of Cévennes Mountains (eastern Languedoc);
Aude valley (western Languedoc).

Viticulture: Non-trellised Gobelet training; sustainable farming (*lutte raisonnée* in French)

Yield: 50 hl/ha

Vinification: 100% destemmed; long, cool maceration; fermentation in open vats, with gentle pump-overs to extract color and aroma; 100% malolactic fermentation; matured six months before bottling – 10% in oak barrels.

Alcohol: 13.5%

UPC: 810404020494

SRP: \$11.99

