
Les Argelières Cabernet Franc

Code ARGE010

Made to our exacting specifications, Les Argelières is a unique range of modern, fruity varietal wines from the Languedoc, made with the aim of showing the elegance, subtlety and perfect varietal 'signature' of each grape variety as planted in the warm vineyards of Southern France. Grown on selected cooler hill sites and with a yield limited by pruning and grape selection, this Cabernet Franc is a worthy award-winning red, offering ripe black fruits, a typical hint of capsicum, herbs and a lovely cherry and chocolate style so reminiscent of a Bordeaux red blended with a dollop of New World.

Tasting Notes:

Dark purple/red in the glass, there are blackcurrant and green pepper aromas, typical of the Cabernet Franc grape variety. Smooth, fruity and medium bodied on the palate with a spicy finish.





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Specification	
Vinification	The grapes are destemmed, crushed and sent to maceration for about ten weeks. This long process is ideal to extract the fruity character of the variety. Daily tastings in the cellar ensure a nice structure with supple tannins.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grapes	Cabernet Franc
Genres	Vegan, Vegetarian
Vintage	2023
Body	Soft, fruity and smooth
Producer	Marilyn Lasserre
Producer Overview	Marilyn is a genuine pioneer. Since she arrived back to France in 2008, she has significantly contributed to the renewed success of Languedoc's wines.
Closure Type	Cork
Food Matches	Keep it simple - a homemade lasagna would be perfect.
Press Comments	The Observer, June 2025, 'Wines of the week: cabernet franc is the perfect fresh red to enjoy in the sun': "When I'm looking to buy a bottle of red from the south of France, I generally prefer wines made from grape varieties that have proved themselves in the heat and dust of the Mediterranean climate. Among others, grenache, carignan, mourvèdre and syrah are at the base of almost everything I like from the Midi: hearty wines filled with spice, wild herbs, liquorice, black olive and brambly fruit. Read more online