



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	Fredéric 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	Silver Medal, 94 points- London Wine Competition, 2025. 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