

# Sandpiper

## RESERVE



### GRAPE VARIETAL

100% Cabernet Sauvignon



### PRODUCTION AREA

France, Indication Géographique Protégée



### ALCOHOL LEVEL

13.5 %



### AGEING & STORAGE

A 30% proportion has spent 3-6 months in some French and American oak.  
Best drunk with 18-24 months



### TASTING NOTE

The Languedoc-Rossillon is producing some of the best value, forward thinking, approachable wines coming out of France now. Using a combination of grapes picked at optimal maturity, some old vine parcels, hand picking and winemaking techniques that allow the fruit to shine, the new Sandpiper really shows that Alchemy's "little bird" is back with a bang.



The Sandpiper is a frequent visitor to the old maritime lagoon at the foothill of the Black Mountains where this beautifully crafted Cabernet Sauvignon has been made. Deep in colour, full of rich summer black fruit flavours with a touch of sweetness from the exceptionally ripe grapes. A lovely combination with any red meat roasts, hearty stews and game. When carefully selected and matured in French and American oak (to add layers of complexity, depth and quality), this Reserve wine really over delivered. New World meet Old World with definite French Finesse!

### SERVING & DINING

16°C Room temperature. Serve with grilled and roasted red meats, ribs, spicy sausages, big flavoured stews and strong hard cheeses.



### PACKAGING/PALLET SIZE

VMF pallets – 12 bottles per case 750ml per bottle – 70 cases per pallet – 14 cases per layer  
EURO Pallets – 12 bottles per case 750ml per bottle – 60 cases per pallet – 12 cases per layer  
Also available in 1.5 litre bottles



## ALC EMY

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+1 845 358 7230, [www.duggansdist.com](http://www.duggansdist.com)