



BOUGIE

CABERNET SAUVIGNON

Bougie Cabernet Sauvignon is aged in our signature oak barrels for ideal flavor and roundness. It delivers a wine with brilliant color and layered complexity.

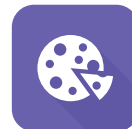
The grapes are grown in the sub-appellation of Lodi, located in the central valley of California. Situated between the Sierra foothills and the San Francisco Bay, this area has the perfect growing climate of warm sunny days and mild evening breezes.

Profile



Bougie Cabernet Sauvignon delivers spicy notes of black pepper and cocoa following with dark raspberry and ripe black cherry flavors with lightly roasted coffee, ending in a silky, rich and robust mouth-feel.

Pair



Pair Bougie Cabernet Sauvignon with a big, juicy Steak, Grilled Italian Sausage or Meat Lover's Pizza. Also delicious with Braised Beef Short Ribs. It makes a wonderful accompaniment to aged Gouda, Manchego and Pecorino cheeses.

American Vintners is a Monterey County, California based wine group that produces a portfolio of innovative, quality wines and memorable brands.

Hand-crafted wines made for wine lovers like us.

For more information, please visit us at www.avintners.com

