



GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE

Tradition Familiale Malbec de Cahors

Cahors

Appellation d'Origine Contrôlée

- Cépages :** Malbec (100%)
- Terroir :** Located on the ancient quaternary terraces of the Lot River Valley or on southwest slopes of the kimmeridgian Plateau of Cahors, the Malbec has found in its birthplace complex soils of clay and limestone that afford to give rich grapes with fine tannins.
- Climate :** Its location nearby the Massif Central and its 300 meters of altitude give the Lot area a singular climate. It is characterized by cool nights alternating with hot and sunny days. This extraordinary temperature variation is perfect to get fine polyphenols and increase the anthocyanin content in the wines.
- Winemaking :** The winemaking is based on the respect of the fruitiness and a gently extraction of the grapes matter.
- Tasting :** The color shows a dark and elegant red. The red fruits and violet nose is intense and slightly mentholated.
On the palate we discover a fruity and pleasant taste around black fruits. This is a gourmet wine.
- Pairing :** This wine matches particularly well with grilled meats, cheeses and meat cooked in sauce.
- Time of ageing:** 3 years
- Serving temperature :** 16-17 °C/63-64°F
- Range :** Sauvignon Blanc, Malbec, Pinot Noir, Cabernet Sauvignon, Merlot, Carignan
- Packaging :** 6 or 12 Packs

