



LES COMTES CAHORS

MALBEC de CAHORS
Appellation Cahors Contrôlée

Variétals:	Malbec (85%), Merlot (10%), Tannat (5%)
Terroir:	The geology of the Cahors appellation is typified by limestone bedrock and alluvial formations that are most often very old. The terroir is ideally suited to wine production, and vines have been grown here since Roman time. Cuvée Les Comtes Cahors is made exclusively from slope vineyards. The predominantly oceanic climate of the Cahors appellation is enhanced by the Autan wind, which provides the necessary warmth for perfect ripening of the grapes.
Wine-Making:	Traditional and long, with ageing in oak barrels for six months.
Tasting:	Blood-red color with extremely deep purple highlights. Concentrated bouquet with very ripe red fruit. Well-structured on the palate from the very beginning with elegant, rich tannin and fine red fruit flavors. Long, full, powerful aftertaste. This wine is ready to drink.
Food and Wine Pairings:	It will suit with all kind of dishes from the aperitif to the cheese. Well paired with cooked red meats and barbecues.
Aging potential:	3 years
Serving temperature:	16-17°C / 61-62,5°F
Reward:	<u>2011</u> : 92/100 Decanter, 89/100 Wine Spectator and silver medal Decanter World Wine Awards
Packaging:	6 Packs 12 Packs

