

**Country**

France

**Region**

Cahors

**Grape varieties**

100% Malbec

**Technical analysis**

Alcohol: 13.5% ABV

Residual sugar: <1g/l

**UPC code**

3374620000434



**Winemaking**

Maceration from 25 to 30 days and post-fermentation carried out at 28°C. Fermentation with natural grape yeast. 2 pump-overs on grounds 2 times the volume of the tank. Brewing of lees. Aging: in French oak barrels for 18 months.

**Tasting note**

Full-bodied with complex flavors of spices, dark-berried fruit, white peach & floral notes. Soft & supple tannins with great length on the finish.

**Awards**

92 points - Wine Enthusiast (2018)