

**Country**

France

**Region**

Cahors

**Grape varieties**

100% Malbec

**Technical analysis**

Alcohol: 14.5 ABV

Residual Sugar: <1g/l

**UPC code**

3374620001370



**Winemaking**

Maceration from 20 to 25 days and post-fermentation carried out at 25°C-26°C. Fermentation with specific yeasts. 2 pump-overs on grounds 1.5 times the volume of the tank. Brewing of lees. Aging: stainless steel and concrete vats. This wine is lightly oaked.

**Tasting note**

This beautifully graceful dry red is bursting with fruit and an earthy warmth. Deep flavors of blackberry and smoky licorice make this the perfect partner for big flavors.

**Awards**

92 points, IWC 2021 (2019)

Cahors Trophy, International Wine Challenge 2018 (2016)