

Country

France

Region

Cahors

Grape varieties

100% Malbec

Technical analysis

Alcohol: 13.5% ABV
Residual sugar: <1g/l

UPC code

3374620000977



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: concrete and French oak barrels for 12 months.

Tasting note

This wine comes from a selection of parcels on the plateau above the Lot river in Cahors. It's rich and firm, with great wood and spice notes as well as exuberant black plum and berry fruit. With its acidity, still-young tannins and firm texture, it will age well.

Awards

93 points - Wine Enthusiast 2021 (2019)
90 Points, IWC 2021 (2019)
93 points - Wine Enthusiast (2018)
91 points - Wine Enthusiast (2017)