L'Envie 2020

AREA OF PRODUCTION AOP CAHORS
GRAPE VARIETIES 100% Malbec
TERROIR The vineyards are located on the southfacing 3rd level terraces of the Cahors region.

TYPE OF WINEMAKING
Selective harvesting, full destemming and crushing. Fermentation at 30°C, pigeage twice daily.
Maceration for 25 days.
Estate bottled. Storage in temperature controlled cellars.

TYPE OF AGEING
Aged for 12 months in oak barrels without sulphites added.

TASTING NOTES
It's all about smoothness in this vintage. L'Envie seduces us with its light and creamy texture, as well as with its scent of fresh, ripe fruit, undergrowth, and oriental spices, such as cinnamon. Crisp, supple, and harmonious, it is an excellent red wine for an aperitif, together with a few well-spiced “tapas”. It will also find a perfect place on your table to accompany simple and tasty dishes, with or without meat. To be enjoyed now and in all seasons.

AB AGRICULTURE BIOLOGIQUE

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