



Prestige 2015

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

CLIMATE CONDITIONS

Spring began with very mild, even unusually warm temperatures and a rainfall deficit in April and May. An exceptionally sunny June provided perfect conditions for flowering, followed by 60 mm of rain in the middle of the month. The weather remained nice until the longed for rainfalls (without strong thunderstorms) in the middle of August. The vineyards were enjoying perfect health and despite of some rainfalls early September, the grapes ripened under best conditions.

TYPE OF WINEMAKING

Vinification temperature 27-28°C
Full destemming
Crushing
Pigeage twice daily
25 to 30 day maceration period
No filtration

TYPE OF AGEING

Aged for 15 to 20 months in oak barrels : 1/3 new, 1/3 first wine
1/3 second wine

TASTING NOTES

Welcome to the country of Cahors Malbec! The 2015 vintage has forged wines of character, well typed and rich. Black as the tradition of Cahors requires, this wine shows an intense bouquet of spices, cherries and raspberries, cedar wood and rosemary. The palate is tense with fine and tight tannins, as well as a mineral freshness that carries the wine in length. Juicy and spicy, the fruit of the wine is enriched with toasted hazelnuts, Tonka beans and gingerbread. Long, dense and complex, it's a wine built for cellaring. In his youth, offer him a carafe one or two hours before the meal, then enjoy it on grilled meat or stews.

REWARDS

WE: 92/100

