PRESTIGE 2018

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

TYPE OF AGEING
Aged for 24 months in oak barrels : 1/3 new, 1/3 first wine 1/3 second wine

TASTING NOTES
A fine representative of this generous vintage: very dark garnet colour, slightly veiled, a pure Malbec in all its splendour. An intensely fruity nose, with cherries, embellished with some spices such as black pepper, as well as a hint of cocoa. A juicy but serious wine, with fine and precise tannins associated with a pleasant roundness and a bright expression of fruit. The finish, long and invigorating, reveals notes of pastry and sweet spices. A gastronomic wine, a friend of braised meats in its youth. Good aging potential.

AB AGRICULTURE BIOLOGIQUE

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