



TRADITION 2019

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 18-20 months (70% in concrete tanks, 30% in oak barrels).

TASTING NOTES

As usual, Malbec expresses itself with a certain freshness and lightness through this cuvée. The blackcurrant first, with its delicious character of tangy black fruits, then cherries that we imagine crunchy and full of juice, and further on few notes of fresh grass. A nose that invites to a convivial meal. In the mouth, we remain with the same impression of freshness and fruit, with a slight tannic sensation that gives body and consistency to the wine. A beautiful wine to accompany your pies, roasts and gratins of all kinds with style

REWARDS

Wine Enthusiast : 91/100

