GEORGES VIGOUROUX
CREATEUR DE GRANDS MALBECS

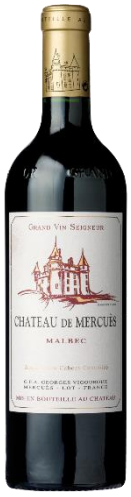
CHATEAU DE MERCUÈS
GEORGES VIGOUROUX
GRANDS VINS & AGRITOURISME

RELAIS & CHATEAUX.

Grand Vin

MALBEC de CAHORS
Appellation Cahors Contrôlée

New bottle in 2012



Varietals: Malbec (88%), Merlot (15%)

Terroir: The vineyard is planted in a superb silty-clay terroir ideal for wine growing. The vines are located on the third terraces of the Cahors valley and its density is extremely high with 6666 vines/ha. On those vineyards, we selected the best rows.

Wine-Making: Wines from each plot are kept separate in order to fine tune the final blend and pumping over is done to extract the best possible tannin from the Malbec grape skins. The wine is aged 12 months in cool, dark cellars, partly in new Allier oak barrels.

Tasting: An extremely well made wine: rich, intense, and subtle, with a great combination of fruit and spice. Very dark red with purplish-red nuances and a nose of red fruit, spice, and vanilla. Very rich on the palate with hints of candied morello cherry and sweet spice underpinned by powerful tannin and elegant, understated oak.

Food and Wine Pairings: Château de Mercuès Grand Vin makes any occasion special. It is an ideal match with refined dishes such as a pasty-covered pot of pollack, chanterelle mushroom tempura, red mullet in a salt crust, and roast breast of duckling.

Aging potential : 10-15 years

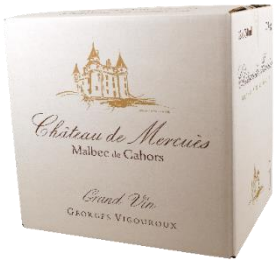
Serving temperature: 17-18°C / 63-64°F

Rewards:
2013 : Bronze medal Concours des Grands Vins de France Mâcon
2012 : 2 stars Guide Hachette des Vins
2011 : 1 star Guide Hachette des Vins and 92/100 Wine Enthusiast
2009 : 91/100 Wine Enthusiast and 90/100 Wine Spectator

Range: Chenin blanc doux, Chenin blanc sec, Le Vassal de Mercuès, château de Mercuès Grand vin, château de Mercuès Malbec 6666, château de Mercuès Icône WOW.

Packaging: 6 Packs

12 Packs



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