

Malbec 6666

MALBEC de CAHORS
Appellation Cahors Contrôlée

- Varietal:** Malbec (100%)
- Terroir:** The vineyard is planted in a superb silty-clay terroir ideal for winegrowing. The vines are located on the third terraces of the Cahors Valley. Its density is unusually high: 50% of the vineyard has a density of 6,666 vines per hectare, i.e. 65% more than the local average.
- Wine-Making:** The wine making is done with lot of rigor: parcellar selection, pre-fermentation maceration, slow “remontages”. The wine is aged for 18 months in Allier wood barrel.
- Tasting:** Blackish, deep purple and somewhat crimson color. Enigmatic. Powerful bouquet of liquorish, with subtle hints of chocolate, blackberry, and stewed blackcurrant. Rich and full bodied on the palate with finely grained tannin and an ethereal sort of elegance. A svelte, thoroughbred wine.
- Food and Wine Pairings:** Enjoy this wine with scallop and truffle ravioli, warm duck foie gras with hazelnuts, roast green asparagus with truffles and Parmesan, or all on its own!
- Aging potential:** 16-20 years
- Serving temperature:** 17-18°C / 62,5-64,5°F
- Rewards:** 2011 : 93/100 Wine Enthusiast
2010 : 86-87/100 Tom Cannavan
- 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

