



GEORGES VIGOUROUX
CREATEUR DE GRANDS MALBECS



Icône WOW

MALBEC de CAHORS
Appellation Cahors Contrôlée

Varietal:	Malbec (100%)
Terroir:	The domain is situated on the plateau in a meander of the Lot river between Albas and Belave. The soil is composed of clay-limestone with tertiary alluvions. Made up from 90% Malbec and 10% Merlot, the vineyard was replanted between 1965 and 1975. It is led by pest management tools, leaf removal, green harvest, controlled yield and long maturation.
Wine-Making:	A selection of vines from the finest plots. The canes are pruned long and the vines undergo bud pruning, suckering, removal of side shoots, and bunch thinning. The grapes are entirely handpicked into small crates. The grapes undergo cold soaking and long fermentation to fine-tune extraction and the wine is tasted daily to follow its development. It is then aged in new French oak barrels for 24 months. These are chosen accordingly to origin, duration of seasoning, and degree of toasting. Icône wines are a selected blend of the best barrels representing the quintessence of the estate.
Tasting:	An intense black and blackcurrant color. A wonderful sophisticated and elegant bouquet with hints of rose and black fruits. A chic texture and mellowness tannin mouth-feel. A remarkable wine.
Food and Wine Pairings:	This wine is an invitation of awakening senses, this Icône wine will enhance your savoury dishes like a foie gras or lamb.
Aging potential:	15 years or more
Serving temperature:	17-18°C / 62,5-64,5°F
Rewards:	<u>2010</u> : « Grand Malbec d'argent » Malbec International Competition <u>2009</u> : 93/100 Wine Spectator and 93/100 Wine Enthusiast
Range:	Malbec Réserve Château Loret Monpezat, Grand Vin Château Loret Monpezat, Icône Château Loret Monpezat.



Packaging :

Single Pack

3 Packs

