



# GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE



CHATEAU DE MERCUÈS

GEORGES VIGOUROUX  
GRANDS VINS & AGRITOURISME



## Chenin Blanc Dry

MALBEC de CAHORS  
Appellation Cahors Contrôlée

- Varietal:** Chenin (100%)
- Terroir:** The vineyard features a superb silty-clay terroir ideal for winegrowing. The vines are located on the third terraces of the Lot Valley.
- Wine-Making:** The grapes are handpicked and hand-sorted, one by one. The must is cold settled, fermented, and then aged in 400-liters barrels with bâtonnage (lees stirring).
- Tasting:** This dry Chenin is beautiful, brilliant and its yellow color immediately attracts your attention. The nose explodes with floral and pear aromas, going on to release vanilla overtones with aeration. The wine is fleshy and very rich on the palate, with white fruit and vanilla flavors. It is quite round and has a characteristic long aftertaste.
- Food and Wine Pairings:** Ideal with fruit pastry: apple pie or tarte tatin, fruits in syrup, red fruits tiramisu, etc. and also a treat with almonds and pears tarts! As for savory dishes, this wine is perfect with fish, seafood, and spicy cuisine (such as Thai or Indian dishes).
- Aging potential :** 5-10 years
- Serving temperature:** 14°C / 57°F
- 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 or 12 Packs

