GEORGES VIGOUROUX CRUS & ART DE VIVRE D'OCCITANIE



Gouleyant

MALBEC de CAHORS Appellation Cahors Contrôlée

Varietals:	Malbec (85%), Merlot (15%)	
Terroir:	« Le Gouleyant » (in French, it means easy to drink) is a selection of the best Malbecs grown on the highest gravely and clay terraces of the Cahors Appellation, situated between the large loops of the Lot River, in the Southwest of France. Its taste is very typical of the Malbec variety whose birthplace is Cahors for more than 2000 years. It is the French Original Malbec.	Georges Vigouro
Wine-Making:	This wine is made according to the method called "Ni Ni": neither too hot, neither too cold, neither too long, neither too short (Ni in French means neither). It means that the temperature or fermentation is kept between 25°C and 28°C (less than for the other red usually made around 32°C). The time of fermentation is about 14 days (longer than for a light red, but shorter than a traditional Cahors fermented between 18 to 24 days). This is the way to get a red wine with very fruity aromatic characters and soft tannins, "un vin gouleyant" (easy to drink wine).	labors Igallation labore contrôlée 20 Malbec Sure du Pallec, cipa etteritiquie plus de 2000 are eur no th
Tasting:	Its color is dark cherry red. Its nose is typical of the Malbec variety with notes of ripe red and black fruits (Cherry, blackberry, Raspberry, etc). Its mouth is also very fruity and finishes on soft and elegant tannins.	luillennant de jeutresse, fin et élégant, où uture épicée du cépage séduira les connaiss le vin voie et
Food and Wine Pairings:	It will suit with all kind of dishes from the aperitif to the cheese. We specially recommend it on soft past cheeses like Reblochon or Saint-Nectaire.	Cest notre Un Le Law Terro totetille ders to Saklant Istanielle de loire un son juit vert à da
Aging potential:	5 years	HERE DAY IN ANY A CONTRACT OF THE CONTRACT OF
Serving temperature:	16-17°C / 61-63°F	1
Rewards:	<u>2012</u> : 2 stars Guide Hachette des Vins <u>2012</u> : 88/100 Wine Spectator	
Range:	Gouleyant Rouge, Gouleyant Rosé and Gouleyant Blanc.	
Packaging:	6 Packs 12 Packs	<u>C</u>
	12 2750 mil 15.7 kg	Paris •Paris

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