



**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 gravelly 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.

**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).

**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.

**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.

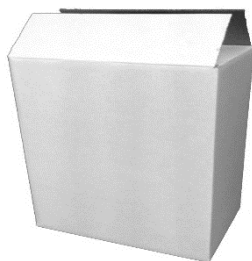
**Aging potential:** 5 years

**Serving temperature:** 16-17°C / 61-63°F

**Rewards:** 2012 : 2 stars Guide Hachette des Vins  
2012 : 88/100 Wine Spectator

**Range:** Gouleyant Rouge, Gouleyant Rosé and Gouleyant Blanc.

**Packaging:** 6 Packs



12 Packs

