GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE

Gouleyant Rosé

MALBEC

IGP Côtes du Lot

Varietal: Malbec 100% Rosé

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.

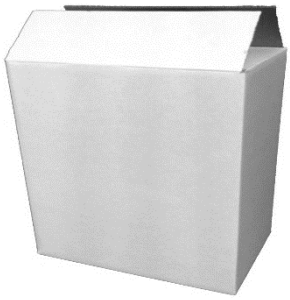
Wine-Making: Although Malbec skins have very rich coloring matter, the first juice out of the wine press is pale enough to offer an alternative to the region's traditional red wines.

Tasting: Its robe is bright lively pink colored. Its very aromatic nose has intense perfumes of red fruits. Its mouth starts with a fresh attack surrounded by a little sweetness and is supported by aromas of blackcurrants and raspberries on a persistent finish.

Food and Wine Pairings: A naturally fresh wine that is enjoyable all year long, this delicious, light Malbec rosé makes a fruity, vivacious aperitif, and is also ideal with salads, white meats, barbecued meats, Asian dishes and other spicy foods.

Aging potential: 1-2 years

Serving temperature: 12°C / 54°F

Range: Gouleyant Rouge, Gouleyant Rosé and Gouleyant Blanc.

Packaging: 6 Packs 12 Packs