



PIGMENTUM

MALBEC de CAHORS
Appellation Cahors Contrôlée

Varietal: Malbec (100%)

Terroir: The Pigmentum 100% Malbec 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.

Wine-Making: Traditional fermentation by classic “remontage” with a cold pre-fermentation maceration and a short fermentation of two weeks to extract mainly the fruit.

Tasting: A wine that is sure to provide pleasure, it has a beautiful red color with a bouquet of summer flowers as well as powerful red and black fruit aromas: raspberry, blackcurrant, and blackberry. The wine is very fruity with rich, buttery tannin on the palate. Round, attractive and inviting, it makes a fine aperitif!

Food and Wine Pairings: Pigmentum Malbec is the perfect wine to accompany everyday's meals as well as more elaborate dishes such as roast pork, leg of lamb, duck, beef tajine, cannelloni, chicken curry, and vol au vent.

Aging potential: 3-5 years

Serving temperature: 16-17°C / 61-62,5°F

Rewards: 2012 : 87/100 Wine Spectator
2011 : 85/100 Wine Enthusiast
2010 : 90/100 Wine Spectator and #45 Top 100 Wine Spectator

Range: Pigmentum Malbec Rouge Cahors AOC, Pigmentum Ugni Blanc Colombard IGP Côtes de Gascogne, Pigmentum Malbec Rosé IGP Côtes du Lot, Pigmentum Gros Manseng IGP Côtes de Gascogne, Pigmentum Merlot Malbec Rouge Buzet AOC.

Packaging: 6 Packs

12 Packs

