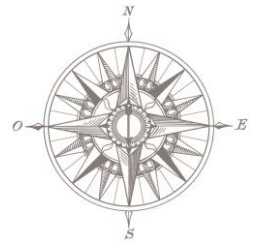




**GEORGES VIGOUROUX**  
CRUS & ART DE VIVRE D'OCCITANIE



# PIGMENTUM

MERLOT MALBEC  
Appellation Buzet Contrôlée



- Varietals:** Merlot (80%), Malbec (20%)
- Terroir:** Illustrating the ideal symbiosis between terroir and grape varieties. Pigmentum Buzet is an unusual blend of Merlot and Malbec.
- Wine-Making:** Traditional fermentation with “remontages” and prefermentary cold maceration. Vinified in short period of 15 days to extract a maximum of fruit.
- Tasting:** This happy combination has a deep black color. It also features surprisingly intense black fruit flavors on the palate along with spicy, peppery nuances. This fruity, delicious wine displays the roundness and finesse of Merlot along with the finest characteristics of Malbec: power, deep color, and a pronounced bouquet.
- Food and Wine Pairings:** It goes extremely well with meats and turns even an ordinary meal into something gastronomic. This delicious, voluptuous wine is ideal with salads, vegetables, and of course, dishes typical of Southwest France such as pork with prunes and duck breast.
- Aging potential:** 3-6 years
- Serving temperature:** 16-18°C / 61-64°F
- Rewards:** 2012 : Guide Hachette  
2011 : Commended Decanter World Wine Award
- 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

