



GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE

Tradition Familiale Malbec

Comté de Tolosan

Indication Géographique Protégée

- Cépages :** Malbec (90%), Merlot (10%)
- Terroir :** Located on the ancient quaternary terraces of the Lot River Valley or on southwest slopes of the kimmeridgian Plateau of Quercy, the Malbec has found in its birthplace complex soils of clay and limestone that afford to give rich grapes with fine tannins.
- Climate :** Its location nearby the Massif Central and its 300 meters of altitude give the Lot area a singular climate. It is characterized by cool nights alternating with hot and sunny days. This extraordinary temperature variation is perfect to get fine polyphenols and increase the anthocyanin content in the wines.
- Winemaking :** The winemaking is based on the respect of the fruitiness and a gently extraction of the grapes matter.
- Tasting :** The color shows the nature of the terroir while the purple highlights demonstrate its youth. The red fruits and violet nose is intense and slightly mentholated.
On the palate we discover a fruity and pleasant taste around black fruits and a deep tannic structure.
- Pairing :** This wine matches particularly well with grilled meats.
- Time of ageing:** 3 years
- Serving temperature :** 16-17 °C/63-64°F
- Range :** Sauvignon Blanc, Malbec, Pinot Noir, Cabernet Sauvignon, Merlot, Carignan
- Packaging :** 6 or 12 Packs

