GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE

Château Pech de Jammes

PETIT JAMMES ROSE

Rosé 100% Malbec

Varietal: Malbec (100%)

Terroir: The vines grow on a very steep clay-limestone slope facing south in the Causse de Cahors. The soil consists largely of limestone and red clay. This is one of the highest-altitude vineyards in the appellation.

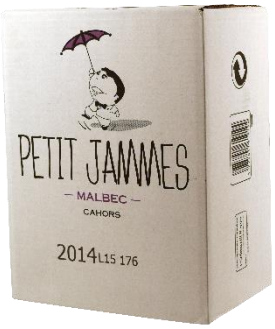
Wine-Making: Although Malbec skins have very rich coloring matter, the first juice out of the wine press is pale enough to offer an alternative to the region's traditional red wines.

Tasting: Its robe is pale 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: Drink young

Serving temperature: 12°C / 54°F

Range: Petit Jammes, Grand Vin Pech de Jammes, Pure Malbec by Pech de Jammes.

Packaging: 6 Packs 12 Packs