



## PETIT JAMMES

MALBEC de CAHORS Appellation Cahors Contrôlée

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: The wine is left for a long time on the skins, and fermentation is

rigorously temperature-controlled to preserve a maximum of fruit. It

is aged for 8-10 months in stainless steel vats.

Tasting: Crunchy black fruit with a subtle balance between fruit and

roundness. Petit Jammes is naturally elegant with blackberry, blackcurrant, and violet aromas. It has a long, perfectly balanced

aftertaste.

**Food and Wine**Petit Jammes is an ideal partner for many dishes. It is a combination of the everyday and a touch of fantasy. It goes extremely well with

of the everyday and a touch of fantasy. It goes extremely well with beef, vegetable tajine, goat's cheese in puff pastry, curry, or simply a

selection of delicatessen meats!

**Aging potential:** 4-5 years

**Serving temperature:** 16-18°C / 61-64°F

**Rewards:**  $\underline{2012}$ : 84/100 Wine Spectator

<u>2010</u>: 84/100 Wine Spectator, 1 star Guide Hachette 2014 and silver

medal Concours Féminalise

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

Jammes.

Packaging: 6 Packs







