



GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE

Château
Pech de Jammes



PURE MALBEC

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 of Cahors. The soil consists largely of limestone and red clay. This is one of the highest-altitude vineyards in the appellation.
- Wine-Making:** The Cuvée Prestige of Château Pech de Jammes is a combination of our winemaking knowledge and a rigorous work on the vineyard.
- Tasting:** Pure by Pech de Jammes is a deep dark red wine. Aromatic in its youth, it develops a strong bouquet as it reaches its prime. Red fruit on the nose. Strong hints of truffle reminiscent of the Causse where it's born. Firm and fuller bodied than the average Cahors wines because of its soil and exposure.
- Food and Wine Pairings:** Pleasant and round this wine matches perfectly with lamb in sauce or a mutton stew. Ideal to accompany a number of occasions and particularly celebrations.
- Aging potential:** 12-20 years
- Serving temperature:** 17-18°C / 62,5-64°F
- Reward:** 2009 : 92/100 Wine Enthusiast and 90/100 Wine Spectator
- Range:** Petit Jammes, Château Pech de Jammes, Pure Malbec by Pech de Jammes.
- Packaging:** 6 Packs

