



# GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE



## Grand Vin

MALBEC de CAHORS  
Appellation Cahors Contrôlée

- Varietals:** Malbec (90%), Merlot (10%)
- Terroir:** The domain is situated on the plateau in a meander of the Lot river between Albas and Belave. The soil is composed of clay-limestone with tertiary alluvions. Made up from 90% Malbec and 10% Merlot, the vineyard was replanted between 1965 and 1975. It is led by pest management tools, leaf removal, green harvest, controlled yield and long maturation.
- Vine:** The vineyard benefits from optimum sun exposure and there is a light breeze on the plateau all year long. The microclimate is exempt from excessive cold and spring frosts, and from the extreme heat in summer.
- Wine-Making:** Long and traditional wine-making process by classic “remontages” and controls of the temperatures. Then the wine is aged 12 months partially in new Allier oak barrels.
- Tasting:** The large percentage of Malbec gives this wine all the characteristics of a classic Cahors. Located in the heart of the appellation, Château Leret Monpezat has a deep, rich color of impressive density. Redolent of blackcurrant in its youth, Château Leret Monpezat has plenty of body and good length. The powerful tannins are softened by well-integrated oak from ageing in barrels.
- Food and Wine Pairings :** It goes very well with poultry, game, cheese, and many other rich foods.
- Aging potential :** 5-15 years
- Serving temperature :** 17-18°C / 62,5-64,5°F
- Rewards:**  
2013 : Bronze medal Concours des Grands Vins de France, Mâcon  
2012 : 1 star Guide Hachette  
2011 : 89/100 Wine Spectator  
2010 : 91/100 Wine Spectator
- Range:** Château Leret Malbec Reserve, château Leret Monpezat Grand Vin, château Leret Monpezat Icône WOW.

**Packaging:**

6 Packs



12 Packs

