



GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE



Lafleur de Haute-Serre

MALBEC de CAHORS
Appellation Cahors Contrôlée

- Varietals:** Malbec (90%), Merlot (10%)
- Terroir:** A place bathed in sunshine from the start of the day... a stony soil with red clay... an excellent southwest and southeast-facing sun exposure – an ideal location for growing Malbec! The 63 hectares of vines grow on slopes with clay-limestone soil at an altitude of 300 meters– one of the highest vineyards in the appellation.
- Wine-Making:** The wine is left for a long time on the skins, and fermentation is rigorously temperature-controlled.
- Tasting:** Lovely brilliant color of dark red. Very fine nose. In mouth, it shows its soft tannins. The concentration of flavors reminds one of redcurrant jelly. Fine structure and elegance. A very feminine wine.
- Food and Wine Pairings:** This wine goes beautifully with red meats, hard cheeses, pasta...
- Aging potential:** 5 years
- Serving temperature:** 16-17°C / 61-62,5°F
- Rewards:**
2011 : Commented Decanter World Wine Awards and golden medal International Wine Competition Rodeo Uncorked Houston
2010 : Golden medal Concours Général Agricole Paris, 87/100 Wine Enthusiast and 90/100 Tom Cannavan
- Range:** Albesco Sauvignon, Albesco Chardonnay, Bellefleur de Haute-Serre, Rosas Vinito, château Lafleur de Haute-Serre, château de HS Géron Dadine, château de Haute-Serre Icône WOW.



Packaging: 6 Packs



12 Packs

