



CROCUS

LA ROCHE MÈRE 2014

Malbec de Cahors

La Roche Mère is the first wine born from the meeting between Paul Hobbs and Bertrand Vigouroux. Driven by showing the potential of Cahors through meticulous vineyard management and winemaking, the two men have selected the best micro plots from prized terroirs to showcase their interpretation of Cahors' Malbec.

Terroirs

Geologic time
(Million yrs ago)

Soil

Avg. Elev. (ft)

Wine profile

Plateau

2nd stage of the Jurassic
(157.3 to -152.1)

Kimmeridgian limestone rocks, iron-rich red clays, blue clays

980

structure, energy

3rd Terrace

Mindel
(0.7 to -0.5)

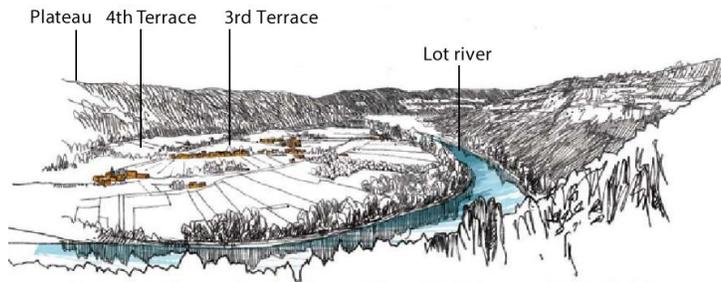
pebbles, clay, sand, iron concretion, very ancient alluvial deposits

558

bold black fruits, supple tannins, roundness

Vineyard

- Guyot-pruned to one arm
- High density planting 14,820 vines/ acre (6000 vines/ ha)
- 1.9 tons per acre (37 hl/ ha)
- Low-input methods "lutte raisonnée"; dry-farmed



Growing Season

Spring provided ideal conditions for flowering. Weather-wise, summer was quite autumnal; however, in September the Crocus vineyard sites experienced a sunny, dry Indian summer (with a record number of sunny days), with a marked thermal amplitude, ideal for optimal maturity and vine health.

Winemaking

- 100% Malbec
- Hand harvest October 1st - 15th
- Fruit selected from the plateau and 3rd terrace
- 3-day cold soak, 25-days total maceration
- Fermentation in very small stainless steel tanks
- Cap management via pump-over and "delestage"
- Malolactic fermentation in barrel
- 24 months in 100% new Darnajou, Baron and Taransaud French oak barrels (225 l)

Tasting Notes

Dark and profound with a deep amethyst rim. An intense wine with a large and complex aromatic palette of Gariguet strawberry and raspberry, setting the stage for flavors of aged balsamic, pure cacao and clove. The complexity unfolds with herbal notes of peppermint and cedar but also with floral elements of lilac and violet. This powerful and elegant wine is structured with balanced acidity, minerality, finesse and firm tannins displaying profound density. The long, pure, graceful finish is accented by a touch of black licorice, fresh tobacco, and ripe black plum.

Production: 495 cases (bottled in Nov '16)

