

TANDEM



Appellation
AOP CAHORS

Cuvée
CHATEAU LAMARTINE TANDEM

Grapes/varieties
100% Malbec

Bottled
At Château by GAYRAUD Family

Presentation
Traditional Cannelle bottle

Terroir / yield
Vines of 30 years on limestone terroir - 4th terrace of Lot Valley.
Intensive handwork to limit yield to 40 Hl/ha.

Wine-making / Ageing
Vinification without sulphur with punching the cap - Maceration during 20 days.
Low temperature fermentation to extract only fruit and aromas.
Ageing in egg tank (50%) and in concrete tank (50%) during 6 months.
Bottling from 7 months.

Tasting notes
Deep garnet color, the menthol nose offers a bouquet of red fruits and spices. In mouth, the roundness and crispy fruit are essential to get the finesse in final. We finish on mineral notes, on a nice acidity that make you want to come back.

Laying-down potential
3 years maximum

Service temperature
To serve between 13° to 15°C
By itself for aperitive - It will go perfectly on regional dishes, red meat and spicy dishes.

