

Cuvée Particulière



Appellation
AOP CAHORS

Cuvee
CUVEE PARTICULIERE

Bottled
At Château by GAYRAUD Family

Presentation
Bottle "Tradition"

Grapes/varieties
90% Malbec, 10% Tannat

Terroir/yield
Old vines from 40 to 60 years on clay-limestone (50%), clay-siliceous (30%) and limestone scree cones (20%)- 2nd and 3rd terrace of Lot Valley.
Low yield, 40 Hl/ha.

Wine-making/maturing
Traditional method in stainless steel tanks during 30 days with temperature control and traditional punch of the cap.
The wine is aged for 12 to 14 months: 50% in big oak vats (5000 L to 9000 L) and 50% in barrels from 1 to 3 years.

Tasting notes
Very beautiful deep purple colour, typical of the appellation. Intense and complex nose: grilled, spiced, red fruits and fresh aromas. This well textured wine has a slight taste of liquorice and is rich with promise.

Laying down potential
From 4 to 12 years.

Service temperature
To serve between 16° and 18°C.
Duck, goose, game, cheese.

