

CUVÉE DU TERTRE



Appellation
AOP CAHORS

Cuvée
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Bottled
At Château by GAYRAUD Family

Presentation
Bottle « Tradition »

Grapes/varieties
85% Malbec, 15% Merlot

Terroir/yield
Young vines on clay-siliceous (30%), clay-limestone (50%) and limestone (20%) terroir - 2nd, 3rd and 4th terrace of Lot Valley.
Yield 50 Hl/ha.

Wine-making/maturing
Traditional method in stainless steel tanks, temperature controlled to 28°C at the end of fermentation. Ageing in stainless steel tanks until the bottling, 18 months after the harvest.

Tasting notes
A superb deep cherry bigarreau color; the nose offers a bouquet of fruity and liquorice aromas. The tannins are round and the red fruits notes stand out in mouth.
A 100% pleasure wine!

Laying-down potential
From 4 to 7 years

Service temperature
To serve between 17° and 19°C.
It is perfect with red meat, duck breast, lamb and cheese.

