



## Château Eugénie Famille Couture

Rivière Haute 46140 Albas  
tél + 33 (0) 5 65 30 73 51  
fax + 33 (0) 5 65 20 19 81  
couture@chateaueugenie.com  
www.chateaueugenie.com



*Couture*  
MAÎTRE VIGNERON

SCEA au capital de 121.959 euros  
RCS CAHORS D 326 978 905  
APE 011G / TVA : FR74 326 978 905  
SIRET 326 978 905 00015  
domiciliation bancaire  
Banque Populaire Occitane  
17807 00837 01021454684 20  
Crédit Agricole Nord Midi Pyrénées  
11206 00090 10288893000 70

Papier issu de forêt gérée équitablement : FSC

# Cuvée Réservee de l'Aieul

« The sum of our grand father's heritage in this truly  
authentic Cahors »

*This wine comes from the oldest vineyard of the domain. It was planted by our grandfather, hence the name "aieul", the traditional word for grandfather. His passion is evident in this typical, authentic Cahors.*

*You will be intrigued by the richness and strength of its flavour of steeped red fruits, by the generosity of its tannins, and by its lovely balance between smoothness and richness. Accompanies nicely leg of lamb, venison stew or other game, dishes en sauce or strong, hearty cheeses.*



<b><u>Name :</u></b>	<i>Cuvée réservée de l'aieul</i>
<b><u>Designation :</u></b>	<i>Cahors A.O.C.</i>
<b><u>Quality :</u></b>	<i>Complex and typical</i>
<b><u>Grape Variety :</u></b>	<i>85% to 90% Malbec, 10% to 15% Tannat</i>
<b><u>Soil :</u></b>	<i>3<sup>rd</sup> terraces of the Lot, half slopes and chalky, clayey hillsides.</i>
<b><u>Area:</u></b>	<i>9 Ha.</i>
<b><u>Yields :</u></b>	<i>40 to 45 hl/ha.</i>
<b><u>Vinification :</u></b>	<i>Traditional, long maceration 20 to 25 days in stainless steel vats with temperature control and programmed pumping over.</i>
<b><u>Maturing :</u></b>	<i>In oak barrel during 18 months, 1/3 of which in new barrels. No filtering.</i>
<b><u>Sizes:</u></b>	<i>Available in:</i> <i>- classic half bottle, 37.5 cl., cases of 12</i> <i>- bordelaise Patrimoine or Grand Vin bottle, 75 cl, cases of 6 or 12</i> <i>- magnum, 150 cl, cases of 6</i> <i>Others sizes may be ordered.</i>
<b><u>Cork :</u></b>	<i>Natural cork 49 x 24 mm.</i>
<b><u>Keeping :</u></b>	<i>About 15 years in cellar.</i>
<b><u>Wine tasting :</u></b>	<i>Nice dense dark garnet red colour, expressive intense nose with ripe red fruit aroma slightly spicy with a woodland floor and mushrooms in the background. Very harmonious on the palate, tannic structure, outstanding length.</i>

### **Drinking**

**temperature :** *17° /18°*

Non-contractual document