

Haute Collection

“A wine of silk and velvet, pure Haute Couture style”

This 100% Malbec wine is the “Haute Couture” of the Château Eugénie, result of a rigorous process of selection and intense care from the vineyard to the cellar.

This wine was first produced in 1999, to prove that Cahors wines could be complex, elegant and perfectly enjoyable on its youth.

Enjoy it with foie gras or duck magret on toasts, with matured beef, Game meat or with chocolate cakes to surprise everyone.



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Couture
MAITRE VIGNERON

Name : *Haute Collection*

Appellation : *Cahors A.O.P.*

Qualites : *Rich and silky*

Grape Variety : *100% Malbec*

Soils : *3rd terraces and high terraces of the Lot*

Area : *2 ha*

Yields : *25 to 30 hl/ha*

Vinification : *Hand-picked and destemmed grapes. Full vinification in 300 liters new oak barrels (Alcoholic malo-lactic fermentation). Maceration up to 1 month*

Containers : *Bottle, Bordelaise Elite 75 cl. wrapped in silk paper and sold in wooden cases of 6*

Maturation : *18 months in 300 liters new oak barrels and amphora*

Stopper : *Natural cork 49 x 24 mm*

Aging : *May be enjoyed young, after 3 years in bottle. Comes to maturity in 5/6 years, peak's age at 10/15 years*

Wine tasting : *Deep black colour, brilliant and thick. Rich, intense and expressive nose, with black fruits with chocolate and coffee notes, hints of leather and cloves, nutmeg and vanilla. In the mouth, this full bodied wine shows great depth and intense complexity, underlined with soft tannins and impressive length. Huge ageing potential*

Serving temperature : *15/16°C, to be decanted 4h before serving.*