



## Château Eugénie Famille Couture

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*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 Tsar Pierre Le Grand

« A story to tell about a Tsar. »

*An elegant and noble Cahors to savour»*

*From its terraced hillside vineyards, this wine will delight you with its elegant red-fruity aroma and the smoothness of its tannins that caress your palate. Serve with red meat, stewed or grilled, or with lighter, slightly spicy fare.*



**Name :** Cuvée Pierre le Grand

**Designation :** Cahors A.O.C.

**Quality :** Elegance and delicacy

**Grape Variety :** 80% Malbec, 20% Merlot

**Soil :** 2<sup>nd</sup> and 3<sup>rd</sup> terraces of the Lot, chalky silicious half slopes.

**Area :** 10 Ha.

**Yields :** 45 to 50 hl/ha.

**Vinification :** Traditional, from 15 to 20 days maceration in stainless steel vats with temperature control and programmed pumping over.

**Maturing :** In stainless steel vats and barrels during 12 months. Wines are filtered just before bottling.

**Sizes :** Available in: classic half bottle, 37.5 cl., cases of 24

‘Bordelaise Chanterie’ bottle, 75 cl, cases of 6 or 12

Magnum, 150 cl, cases of 6

Others sizes may be ordered.

**Cork :** Natural cork 49 x 24 mm.

**Keeping :** About 12 years in cellar. Drink at 2-3 years

**Wine tasting :** Beautiful garnet red colour, elegant delicate wine with scents of blackberry and wood and floors. Pleasant wine, very well balanced between subtleness and tannins. Lovely personality.

**Drinking**

**temperature :** 17° /18°

Non-contractual document