



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

Réserve de l'Aïeul

"A part of our grandfather's legacy
in this truly authentic Cahors"

This wine comes from the oldest vines of the estate, planted by our grandfather, leading to the name "aïeul", the traditional french word for « ancestor ». His passion still lives in this typical, authentic Cahors.

You will be seduced by the richness and depth of its flavours of black fruits, hints of spices and its great complexity. It matches perfectly with lamb leg, venison stew or other game dishes "en sauce" or strong deep hearty cheeses.



<u>Name</u> :	<i>Réserve de l'Aïeul</i>
<u>Designation</u> :	<i>Cahors A.O.P.</i>
<u>Qualities</u> :	<i>Rich and complex</i>
<u>Grapes Varieties</u> :	<i>90% Malbec, 10% Tannat</i>
<u>Soils</u> :	<i>3rd terraces of the Lot, half slopes and chalky-clayey hillsides</i>
<u>Area</u> :	<i>10 ha</i>
<u>Yields</u> :	<i>40 to 45 hl/ha</i>
<u>Vinification</u> :	<i>Traditional, long maceration 20 to 25 days in stainless steel vats</i>
<u>Maturation</u> :	<i>In oak barrels for 16 months, 1/3 of new barrels. No fining</i>
<u>Containers</u> :	<i>Available in: Classic half bottle, 37.5 cl., cases of 12 Bordelaise Patrimoine or Grand Vin bottle, 75 cl, cases of 6 or 12 Magnum, 150 cl, cases of 6 Others sizes may be ordered</i>
<u>Stopper</u> :	<i>Natural cork 49 x 24 mm</i>
<u>Aging</u> :	<i>About 15 years in a good cellar</i>
<u>Wine tasting</u> :	<i>Nice dark garnet colour. Very complex nose with aromas of blackberries, blackcurrant, violet, and leathery/earthy notes. Quite deep in the mouth, with great depth and smooth tannins, with outstanding length. Excellent ageing potential</i>
<u>Serving temperature</u> :	<i>15/16°C, to be decanted 3 h before serving</i>