



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

Tradition

“A generous Cahors, with lots of fruits and character”

Thanks to the exposure of its terraced vineyards, this wine bears flavours of red and black fruits, black currant, blackberry, raspberry, cherry, and strawberry that will charm you. Its warm and generous structure makes this wine as a perfect partner for the cuisine of Quercy-Perigord region : filet or conserve of duck, of course, but also grilled meat.



- Name :** *Château Eugénie Tradition*
- Designation :** *Cahors A.O.C.*
- Quality :** *Fruity and hearty*
- Grape Variety :** *80% Malbec, 20% Merlot*
- Soil :** *Chalky clayey hillsides and clayey siliceous terraces.*
- Area:** *18 Ha.*
- Yields :** *50 hl/ha.*
- Vinification :** *Traditional, 10 to 15 days maceration in stainless steel vats with temperature control and programmed pumping over.*
- Maturing :** *In stainless steel vats and in wooden stock vats. Wines are filtered just before bottling.*
- Sizes:** *Available in: classic half bottle, 37.5 cl., cases of 24
Evolution bottle, 75 cl, cases of 6 or 12
Magnum, 150 cl, cases of 6
Others sizes may be ordered.*
- Cork :** *Natural cork 44 x 24 mm or ‘DIAM’ guaranteed free of cork taint.*
- Keeping :** *Maximum 8 years in cellar.*
- Wine tasting :** *Fruity wine when young, red fruit aroma, blackcurrant, cherry, woodland fruits, with a slighty spicy touch. Pronounced, unpretentious flavour on the palate, warm, rich in substance.*
- Drinking temperature :** *16°.*

Non-contractual document