



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

Tradition

“A generous Cahors, full of fruits and character”

Thanks to the exposition of its terraced vineyards, this wine develops flavours of red and black fruits, black currant, blackberry, raspberry, cherry, and strawberry that will charm you. Its round and generous structure makes this wine a perfect partner for the local Quercy-Perigord food: duck filet or conserve, but also light grilled red meats.



<u>Name</u> :	<i>Tradition</i>
<u>Designation</u> :	<i>Cahors (Protected Designation of Origin)</i>
<u>Qualities</u> :	<i>Fruity and hearty</i>
<u>Grapes Varieties</u> :	<i>80% Malbec, 20% Merlot</i>
<u>Soils</u> :	<i>Chalky clayey hillsides and clayey siliceous terraces.</i>
<u>Area</u> :	<i>18 ha</i>
<u>Yields</u> :	<i>50 hl/ha</i>
<u>Vinification</u> :	<i>Traditional. 10 to 15 days maceration in vats with temperature control and programmed pumping over</i>
<u>Maturation</u> :	<i>In stainless steel vats during 15 months. Wines are filtered just before bottling</i>
<u>Containers</u> :	<i>Available in: Classic half bottle, 37.5 cl., cases of 12 Evolution bottle, 75 cl, cases of 6 or 12 Magnum 150 cl, cases of 6 Others sizes may be ordered</i>
<u>Stopper</u> :	<i>44 x 24 mm cork 1 + 1</i>
<u>Aging</u> :	<i>Maximum 8 years in a wine cellar</i>
<u>Wine tasting</u> :	<i>Fruity wine when young, red fruit aromas, blackcurrant, cherry, woodland fruits, with a slightly spicy touch. Pronounced, unpretentious flavour on the palate, warm, rich in substance</i>
<u>Serving temperature</u> :	<i>15/16°C</i>