

"Cuvée Malbec"

AOP Lalande de Pomerol

THE UNEXPECTED

The Cuvée Malbec expresses refined aromas of a selection of grapes worked in small yield on a sandy gravel soil so that they deliver all their qualities. Malbec here takes its pedigree with a gourmet wine and a beautiful seductive freshness where black fruit aromas mingle (blackcurrant, blueberry) and floral (violet), vanilla and creamy, while balance and harmony. To discover quickly!



Sol : gravel and sand

Grape Variety : 70% malbec- 15% merlot – 15% cabernet sauvignon

Age of the vineyard : 35 – 40 years old

Area : 1 hectare

Density of plantation : 5500 feet/ha

Harvest : hand picking and sorting tables

Vinification and aging: Traditional vinification, fermentation in concrete thermo regulated tanks. 4 days of cold maceration 10 °C
10 days of alcoholic fermentation
12 days hot maceration 28-30 °C
Malolactic fermentation and aging in new oak barrels for 14 months.
Cooper Darnajou: Selection 'high smart' oak forests of Bercé and Tronçais.

Production : 1500 bottles in 2010

Ageing potential : 10 years

Tasting: the mouth is smooth, round, tasty, ample, with fruity aromas, vanilla, creamy, and plenty of freshness. The finish has an harmonious and balanced structure.

Vintage 2010

FAMILLE HENRI GARDE



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