

# T3

## MALBEC

AOP Cahors



**VINTAGE** 2016

### VINEYARD

From the third or high Mindel terrace (-500,000 years), constituted of very ancient alluvial soils of the Lot River. A valley terroir. Soil is rich in stones of the same kind of composition as the second terrace but because these alluvions were deposited earlier by the river, this soil has been leached more than T2, hence slightly poorer. Therefore these vines were subject to interesting constraints and also had to develop their root systems further to access water required.

### VINIFICATION

Harvest is placed in a tank without much crushing. Alcoholic fermentation for around 15 days allows development of a wide range of aromas. Fermentation controlled at 28°C, then maceration for 15 days. Ageing in new 225 litre oak barrels (French oak, slight heat) for 20 months.

### TASTING NOTES

Ripe fruit nose – bilberry and prune. In the mouth; brioche, pastry, vanilla, scrub and rosemary. Final toasty.



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L'abus d'alcool est dangereux pour la santé, à consommer avec modération.