



CAHORS

The Cahors is the product of the perfect marriage of Malbec with the Lot Valley's remarkable ancient gravel and stony clay-limestone soils .

Organic viticulture. Ecocert certification.

Average age of the vines : 40 years

Manual harvesting

Fermentation in Oak Foudre

Ageing in new French oak barrels

Vintage 2016

100% Malbec

Production : 1300 numbered bottles

Purple colour, almost black. The nose develops a magnificent complexity with aromas of blueberry, raspberry, liquorice and mint. The mouth is delicious, full of ripe fruit. The tannins are smooth and coated, it is velvet. An exceptional finesse. .

THE ULTIMATE RANGE OF HIGH EXPRESSION, TERROIR-DRIVEN WINES

XAVIER COPEL - Œnologue / Winemaker

1, Roÿ F-33190 PONDAURAT

Tél. (+33) 5 56 71 39 39 / (+33) 6 11 39 35 35

contact@copelwines.com - www.copelwines.com