



A.O.C. CAHORS

«CHÂTEAU LAMARTINE»

Alain Gayraud

Winemaker

Dénomination :

A.O.C. CAHORS

Bottled :

at the château Lamartine by Alain Gayraud

Présentation : bottle "Tradition"

Origin :

vine-plants aged 20-35 years, 90% Malbec and 10% Merlot

Soil :

clay-limestone

Yield :

50 hectolitres / hectare

Wine making :

traditional method in steel tanks, temperature controlled to 30°C, 32°C at the end of fermentation.

Ageing :

in cement tanks until the following spring. During 1 year 15% of the volume stays in small oak barrels and 15% of the volume stays in large oak barrels.

Bottled the following spring, 18 months after the harvest



Wine tasting :

light red colour, strong nose, light woody smell with slight hint of liquorice and little red smashed fruits. Strong but not harsh taste.

Matures very well. To drink with hardy red meat.