



V 2015

AOP CAHORS MALBEC, LO DOMENI WINERY

GRAPE VARIETY: Malbec 100%

AREA OF PRODUCTION: France, South-West region.

VINEYARD: 6 Ha in organic conversion, certified Ecocert in 2019.

PLOT SITUATION: 3rd terrace on the right bank of the river Lot.

SOIL: Clay, limestone and pebbles.

HARVEST TIME: End of September, manual harvest.

VINIFICATION: Vinification is done in 225 liters oak barrels. Indigenous yeast. Manual destemming, **grain by grain selection** Semi-carbonic alcoholic fermentation (5 to 6 days) Continuation alcoholic fermentation by light pumping plus manual pigeage. Finalized by a hot maceration.

AGEING PROCESS: Aging 12 months in barrels of 2 wines (4 months on fine lees + stirring)

MAIN CHARACTERISTICS: Elegant tannins, intense length on the palate, fruit explosion jammy. Spicy, liquorice finish.

FOOD AND WINE PAIRING: Perfect match with red meat such as piece of beef, duck filet also with lamb. Also enough to itself.

KEEP FOR AGEING: 5 to 10 years.



Lo Domeni
159 route des Vignes Vieilles
46140Caillac, FRANCE