



## VENDÉMIA 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.

**AGE OF THE VINES:** 40 years old.

**HARVEST TIME:** End of September, manual harvest.

**VINIFICATION:** Vinification is done in big oak cask. Indigenous yeast. Daily light pumping plus manual pigeage. Long fermentation with a light extraction to maintain a taste of fresh, ripe fruit. Finalized by a hot maceration.

**AGEING PROCESS:** 12 Months in oak barrels of a 2 wines for half and in ovoid cement tank for the other half.

**MAIN CHARACTERISTICS:** VENDÉMIA is a wine with a Franc nose, concentrate, greedy and generous, built on ripe fruits (blackberries, black cherries) Bodied palate with silky tannins. Retro on ripe berries. Generous end on mouth.

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

**KEEP FOR AGEING:** 4 to 8 years.



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