

**COEUR DE MALBEC**  
AOP CAHORS – MALBEC  
BALANCED RED WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



**PROFILE:**

Among the meanders of the Lot, which keep the local climate temperate, nestles the Cahors AOP vineyard, the native land of the Malbec grape. This deep dark crimson wine, almost black with dark purple tints, has powerful, complex aromas of black fruit (blackberry, black currant, black cherry) and spices (liquorice, cinnamon or cocoa). The palate enjoys silky tannins.

**WINEGROWING:**

- Grape variety: Malbec
- Climate: already continental, the AOC Cahors climate has the advantage of the Lot meanders that temper the valley's winter chill and summer heat. In autumn, the Lot is also a natural barrier against rainfall from the North.
- Terroir: The Cahors appellation has two great kinds of land, the terraces distributed along the Lot Valley and the Causse, the limestone plateau overlooking the valley. The shallow soils are sensitive to drought but produce very spicy aromas. For this red wine, we select plots on the second and third terraces (the highest quality ones) and on the Causse.

**WINEMAKING & AGEING:**

Hand and machine harvesting in early October, with particular attention paid to the harvest date due to the Malbec's special requirements. Pre-fermentation cold maceration to increase aroma depth and extract the best tannins from the grape skin. Controlled-temperature alcoholic fermentation (25°) and maceration for about three weeks. Gentle, controlled extraction. The malolactic fermentation in tanks precedes a 12-months ageing (a quarter of which is in wood) to ripe the various batches and obtain silky tannins. Blending of the various origins two months before bottling.

**TASTING NOTES:**

Deep, dark crimson, practically black colour. Pleasant and expressive intensity on the nose, with notes of black fruit (black currant, blackberry, blueberry), sweet spices (cinnamon, vanilla), a touch of cocoa and a pleasant cigar box scent. Sumptuous mouth aroma, the coated tannins making it velvety. The finish lingers with a sensation of richness.

**SERVING & PAIRING:**

- Service temperature: 17 °C
- Ageing potential: 5 years
- Food pairing: pan-fried mushrooms, meat fondues, truffle fattened hen, duck, coq au vin, grilled beef rib steak, tournedos, matured cheeses, Camembert...



EAN: 3760201502327  
Weight: 1.40 kg  
Natural Cork  
Dim: 300 x 88 ø mm



EAN: 23760201502321  
Dim: H190 x L315 x I260

6 BT  
Bt orientation: →  
Weight: 8.4 kg



EUR (80 x 120 cm)  
8 layers x 11 cts = 88 cts

Weight: 800 kg  
Height: 1.74 m



EAN: 13760201502324  
Dim: H190 x L510 x I315

12 BT  
Bt orientation: →  
Weight: 18 kg



VMF (100 x 120 cm)  
5 layers x 12 cs = 60 cs

Weight: 1 000 kg  
Height: 1.7 m