

  
**LES VIGNOBLES**  
**ST DIDIER PARNAC**

**MISSION DE PICPUS – CAHORS**

**INTERNATIONAL WINE CHALLENGE 2018  
CAHORS TROPHY, 95 POINTS**

**REGION**

Cahors, France. Produced from grapes meticulously sourced from some of the best plots in Cahors located in the valley and hills of the Cause.

**SOIL**

The Valley where limestone and clay are dominant and The Cause where the soils are predominantly calcareous.

**CLIMATE**

Subject to the Mediterranean and continental influences with moderate rainfall.

**WINEMAKING**

Maceration from 20 to 25 days and post-fermentation carried out at 25oC-26oC. Fermentation with specific yeasts. 2 pump-overs on grounds 1.5 times the volume of the tank. Brewing of lees. Ageing: stainless steel and concrete vats. This wine is lightly oaked.

**TASTING NOTES**

This beautifully graceful dry red is bursting with fruit and an earthy warmth. Deep flavours of blackberry and smoky liquorice make this the perfect partner for big flavours.

**CULINARY PAIRING**

Enjoy with roasted meats, cassoulet, cheese or dark chocolate.

**PRODUCT DETAILS**

Blend            100% Malbec  
Alcohol        13.5% alcohol

