



# LES VIGNOBLES ST DIDIER PARNAC

---



## Prieuré De Cénac

### Region

---

Cahors, France. Built on the limestone headland which dates from the Jurassic period, the Prieuré de Cénac dominates both the valley and hills of the Cause. Here the land rises to nearly 300 metres above sea level.

### Soil

---

The calcareous base is covered with clay that is very rich in iron and manganese.

### Climate

---

Subject to the Mediterranean and continental influences with moderate rainfall.

### Winemaking

---

Maceration from 25 to 30 days and post-fermentation carried out at 28°C. Fermentation with natural grape yeast. 2 pump-overs on grounds 2 times the volume of the tank. Brewing of lees. Ageing: concrete and French oak barrels for 12 months.

### Tasting Notes

---

This wine comes from a selection of parcels on the plateau above the Lot river in Cahors. It's rich and firm, with great wood and spice notes as well as exuberant black plum and berry fruit. With its acidity, still-young tannins and firm texture, it will age well.

### Culinary Pairing

---

Best served with a grilled magret of duck, juicy steak with mashed potatoes with truffle oil, truffle risotto and a dark fudge chocolate cake.

100% Malbec / 13.5% alc by vol.

