



LES VIGNOBLES ST DIDIER PARNAC



Mission de Picpus

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 25°C-26°C. 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.

85% Malbec 15% Merlot / 14% alc by vol.

