


LES VIGNOBLES
ST DIDIER PARNAC

PRIEURÉ DE CÉNAC LA VIERGE – CAHORS



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 and is 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: in French oak barrels for 18 months.

TASTING NOTES

Full-bodied with complex flavours of spices, dark-berried fruit, white peach & floral notes. Soft & supple tannins with great length on the finish.

CULINARY PAIRING

Truffle risotto, lamb chops with a mint sauce, duck breast with red berries, and for desert roasted figs in a sweet red wine sauce.

PRODUCT DETAILS

Blend	100% Malbec
Alcohol	13.5 % alcohol