



GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE

Château
Pech de Jammes



Château Pech de Jammes

MALBEC de CAHORS
Appellation Cahors Contrôlée

- Varietal:** Malbec (100%)
- Terroir:** The vines grow on a very steep clay-limestone slope facing south in the Causse de Cahors. The soil consists largely of limestone and red clay. This is one of the highest-altitude vineyards in the appellation (300m).
- Wine-Making:** Late harvest to obtain ripe tannins. A winemaking process led with all our strictness: long fermentation at low temperature followed by a long barrel fermentation.
- Tasting:** This wine is brilliantly elegant, generous, and fruity. It has a deep, subtle color with purple highlights, smooth tannin, well-integrated oak, and hints of spice for a beautifully complex flavor profile. Frank Prial emphasized the robust aroma of Château Pech de Jammes in one of his articles in the New York Times.
- Food and Wine Pairings:** Pleasant and round this wine accompanies perfectly a leg of lamb in sauce or a mutton stew. Ideal for many of occasions and particularly celebrations.
- Aging potential:** 8-12 years
- Serving temperature:** 17-18°C / 62,5-64,5°F
- Rewards:**
2011 : 84/100 Wine Spectator
2010 : 89/100 Wine Spectator
2009 : 88/100 Wine Spectator, 91/100 Wine Enthusiast and 1 star Guide Hachette
- Range:** Petit Jammes, Château Pech de Jammes, Pure Malbec by Pech de Jammes.

Packaging:

6 Packs



12 Packs

