

Malbec Réserve

MALBEC de CAHORS Appellation Cahors Contrôlée

Varietals: Malbec (90%), Merlot (10%)

Terroir: The domain is situated on the plateau in a meander of the Lot river

between Albas and Belave. The soil is composed of clay-limestone with tertiary alluvions. Made up from 90% Malbec and 10% Merlot, the vineyard was replanted between 1965 and 1975. It is led by pest management tools, leaf removal, green harvest, controlled yield and

long maturation.

Wine-Making: Long and traditional wine-making process by classic « remontages » to

create its character.

Tasting: It have a steady red color. Its nose has a nice intensity, dominated by

red berry aromas and mixed spices. The wine is fruity on the palate, ended with fine and chic tannins, which confers it the ability to age

during several years.

Food and Wine

Pairings:

With its fruits you will appreciate this wine with light meat. It could

also be great paired with pizza and pasta.

Aging potential: 3 to 5 years

Serving 16-17°C / 61-62,5°F

temperature:

Rewards:

2013: Silver medal Concours Général Agricole, Paris

2012: 86/100 Wine Spectator et Gold medal Concours Général

Agricole, Paris

2011: Gold medal Concours Général Agricole, Paris

2009: 89/100 Wine Enthusiast

Range: Malbec Réserve Château Leret Monpezat, Grand Vin Château Leret

Monpezat, Icône Château Leret Monpezat.

Packaging: 6 Packs 12 Packs





