

Château Le Brézéguet

2018

Wine made from 20-30 year old vines. Clay-limestone soil at an altitude of 250m. 2 weeks vinification. Aging in barrels for 12 months. It will go wonderfully well with South-West cuisine as well as spicy dishes.

Appellation: A.O.P Cahors

Grape variety: 100% Malbec

Yield: 45 hl / ha

Alcoholic degree: 14.50 °

Vinification: Traditional in stainless steel vats

Aging: In oak barrels for 12 months

Availability: Bottles of 75 cl.

Cork: Diams 5 cork, guaranteed tasteless.

Keeping: About 7-8 years

Tasting: Very deep, deep purple color. Intense nose, black fruits, chocolate, sloe with hints of blood and kumquat. First lively attack on the palate, very long, nice tension. The tannins are still a bit square but round off very quickly with aeration. Big volume, mineral on the finish with hints of hazelnut and fresh fruit.

To decant

Serve at a temperature of around 18 °

