

Château Le Brézéguet
No added sulphites
2019

**Wine made from 20-year-old vines. Clay-limestone soil at an altitude of 250 m
2 weeks vinification. Aging in vats for 5 months.
Here we find the crunchiness of Malbec**

Appellation: A.O.P Cahors

Grape variety: 100% Malbec

Yield: 45 hl / ha

Alcoholic degree: 13.50 °

Vinification: Traditional in stainless steel vats

Aging: In vats for 5 months

Availability: Bottles of 75 cl.

Cork: Diams 3 cork, guaranteed tasteless.

Keeping: About 1 year

Tasting: Bright, ruby color, with black reflections.

Fine and discreet nose, crushed strawberries, fresh grapes.

**Crunchy in the mouth, very fine and velvety tannins, round, a lot of greed, a lot of freshness
on the finish with the aromas of crushed strawberries and blackberries.**

Serve at a temperature of around 18°

