

Le Vassal de Mercuès

MALBEC de CAHORS
Appellation Cahors Contrôlée

- Variétals:** Malbec (85%), Merlot (15%)
- Terroir:** The vineyard is planted in a superb silty-clay terroir ideal for growing. The parcels are located on the third terraces of the Cahors Valley.
- Wine-Making:** The vinification of this second wine of château de Mercuès is conducted with a traditional method and very rigorously. It is followed by an aging of 10 month in stainless steel tanks.
- Tasting:** Le Vassal de Mercuès is a brightly colored wine. The nose has complex aromas of red fruit. In the mouth, it is bodied with very elegant tannins. The concentration makes it long on the palate with peppery and spicy tones.
- Food and Wine Pairings:** Vassal goes extremely well with blanquette of chicken flavored with saffron, pâté of duck foie gras with bitter chocolate, or fillet of veal with piperade or grilled aubergines.
- Aging potential:** 5-10 years
- Serving temperature:** 16-17°C / 61-62,5°F
- Rewards:**
2012 : Golden medal Concours Féminalise, Médaille d'argent Concours Général Agricole Paris and silver medal Concours des Grands Vins de France Mâcon
2011 : Golden medal International Wine Competition Rodeo Uncorked Houston
2010 : 88/100 Wine Enthusiast
2007 : Golden medal Concours des Vins du Sud-Ouest
- Range:** Chenin blanc doux, Chenin blanc sec, Le Vassal de Mercuès, château de Mercuès Grand vin, château de Mercuès Malbec 6666, château de Mercuès Icône WOW.
- Packaging:** 6 Packs

