

GRAND COUTALE

Millésime : 2020

Appellation : AOP Cahors

Région: Southwest of France

Type: Red still wine

Alcohol Content: 14% alc. by vol.

Grape varieties : 95% Malbec (main grape in the legendary 'Black wine of Cahors'), Merlot, Tannat

Grand Coutale

Clos La Coutale
DEPUIS 1895

Malbec



Vineyard: plots dedicated to this cuvée, located on the third terraces of the Lot valley, on soils composed of gravel and clay-limestone silicas.

Vines: selection of old vines, simple "Guyot" pruning, trellised.

Technique: reasoned treatments, manual de-sucking, mechanical soil tillage, leaf stripping, green harvest for a low yield of 22hl / ha

Harvests: mechanical from 17/09 to 02/10/2020, manual sorting and destemming.

Vinification: fermentation in thermo-regulated stainless-steel vats, partial "thermovinification" on juice and harvest, "punching down" during fermentation, vatting for 4 weeks, malolactic fermentation, natural decantation (no fining), manual racking.

Aging: in new barrels with 3 different toasts for 18 months.

Tasting: very dark garnet red, aromas of vanilla, very ripe black fruits, liquorice and a hint of toasted coffee. Ample, good structure, rich, fine and well-developed tannins. Powerful, supple, and persistent length in the mouth. A rich, balanced wine that stands out for its concentration and silky tannins.

To serve with: specialties from the South-West of France, red meats, duck, strong cheeses

Award :

