

# BIOVIDIS

Le spécialiste du vin bio



## Cahors AOC 'Château de la Marjolière'



Certified organic wine, FR-BIO-01 .



### The vineyard:

Isabelle Rey-Auriat is the daughter, granddaughter and great granddaughter of winemakers and an only daughter. This young woman grew up in Quercy, according to the rhythm of the seasons that saw vines grow and gave life to memorable vintages. After studying business in Toulouse, she decided to take over the 14-hectare family property in Soturac in 1994, her first vintage.

Vine age: 17 years

Grape variety: 80% Malbec, 20% Merlot

### The soil:

The Château de la Marjolière 'Tradition' sections are situated mid-slope on the right bank of the Lot, with a clay-limestone soil structure. The grapes are produced on a section of 17-year-old vines, which produce classic wines but with an extremely fine structure. The vines are managed with green harvesting, for a limited crop. The grapes were harvested on the 20<sup>th</sup> and 21<sup>st</sup> September.

### Wine making:

These de-stemmed grapes macerate for between 12 to 15 days at low temperatures. At the end of this time, the marc is slowly and lightly pressed. Maturation takes place in concrete vats for 12 months. Regular racking results in a natural clarification of the wines, without filtration or fining.

ABV: 13.8°

### Tasting notes:

Appearance: Deep, rich red

Bouquet: A really nice expression of Malbec and Merlot! Aromas of black fruits.

Taste: A harmonious taste blend, with perfectly mixed tannins, no harshness and full-bodied. This is a pleasant, very accessible wine, a welcome table guest.

### Serving temperature and food pairings:

Serve between 16°C and 18°C

Serving suggestions: Cold meats, Raclette, game, cassoulet, mushrooms, cheese (Bleu d'Auvergne, Roquefort).

### When to drink:

Ready to drink now, can be kept for 5 years.

