



GEORGES VIGOUROUX  
CRÉATEUR D'ART DE VIVRE

# Malbec Les Comtes Cahors

MALBEC de CAHORS  
Appellation Cahors Contrôlée

**The Estate:** The Vigouroux family has been crafting remarkable Malbec wines on the historic terroir of Cahors for 4 generations. Since 1887, they have been passionate about producing their renowned “black wines” which express the perfect symbiosis of terroir and grape varietal. The Georges Vigouroux estate encompasses approximately 150 hectares of vines in Southwest France, divided into 4 wineries which offer a selection of exceptional wines from varied terroirs.

**Overview:** Les Comtes Cahors was crafted in honor of the tradition of the church and the hillside vineyards. It is aged in oak barrels, and is a throwback to the “kaorskies”, the famous communion wine of the orthodox church. Full-bodied and characteristic of its area, it will attract wine lovers in search of authenticity.

**Soil:** Clay-limestone

**Climate:** Oceanic, with Mediterranean winds during the harvest

**Grape Varietals:** 70% Malbec, 20% Merlot, 10% Tannat

**Alcohol Content:** 12%

**Vinification:** Traditional vinification which lasts for 20 days. Partial barrel aging.

**Tasting Notes:** Profound, concentrated garnet color. The bouquet is fine with aromas of ripe red fruit. On the palate, this wine is robust, fruity, and satin smooth with elegant tannins. Excellent structure good length, and a full finish.

**Food Pairings:** Pairs well with goose, duck, wild game, and full-flavored cheeses.

