

F Chevalier **FAMAHEY**

Name of the Cuvée Chevalier Famaey Malbec

Appellation IGP Côtes du Lot

Terroir Argilo – siliceux
1st & 2nd terraces of the Lot valley.

Handling of the Vineyard The cultivation is semi-organic with a maximum respect for nature. This means that pesticides are only used as a last resource and even then in minimal quantities. This approach, combined with meticulous daily care of the vines, produces a rich, authentic and honest grape.

Grape Variety 100% Malbec

Vinification Grapes are harvested selectively according to grape variety, quality, age and location of the vine. Vinified in temperature controlled stainless-steel vats. Maceration (soaking) for 8 to 12 days at maximum 21° C

Bottle Bordelaise Classique – 75 cl – 460 gr. - green

Maturing In temperature controlled stainless steel vats.

Pairings Drink with delicatessen, pizzas or a barbecue.

Drinking tips Serve at 16°C.
Drink within 2 years.

Tasting Bright ruby colour.
Fruity & spicy nose, quite soft !
Supple start evolving into a polished middle and a completely rounded finale. A wine bursting with black fruit aromas yet the ripe tannins become seamless on the palate with the full-on red fruit flavours.



*F*AMAHEY

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Excessive alcohol consumption may damage your health, drink with moderation.