

# *F* Chevalier **FAMAÉY**

**Name of the Cuvée** Chevalier Famaey Malbec Rosé

**Cuvée**

**Appellation** Vin de Pays du Lot

**Terroir** Argilo – siliceux  
1<sup>st</sup> & 2<sup>nd</sup> 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** "methode saignée"  
Grapes are harvested selectively according to grape variety, quality, age and location of the vine. Temperature is maintained below 18°C.

**Bottle** Bordelaise Classique – 75cl – 460 gr. - clear

**Maturing** In stainless steel vats.

**Pairings** Serve as an aperitif or with tapas, shrimps, salads or barbecue.

**Drinking tips** Serve at 8°C.  
Drink within 2 years.

**Tasting** Intense shiny pink colour.  
Fresh citrus aromasto start with, followed by red berries that lead to a full and stylish palate reminiscent of strawberries and cream!  
In the mouth, very balanced, supple and round start with a great alliance between the "gras" and the acidity.  
The vibrant finish leaves the mouth refreshed and clean.



## *F*AMAÉY

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