

CHATEAU
F
AMAIEY

Our top 'Cuvée' ! Wine made from old vines of which we take a lot of care and 'love'. Only handpicked with a very low yield this wine will take you to another world.

Aged for 24 months in only new French oak!

Very aromatic nose where notes of frank wood are blended with prevailing black fruit aromas. Full bodied wine where the very fine woodiness brings sweetness that blended with the complex body of the wine gives a sensation of exceptional longevity.

Name of the Cuvée Château Famaey Cuvée X

Appellation A.O.C. Cahors

Terroir Gravel, Argilo-siliceux (Mindel Soil)
2nd & 3rd 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 Manual harvest with low yields in order to obtain a high quality wine. Yield 30 hl/hectare. Maceration (soaking) 21 days. Aged for 24 months in completely new French oak barrels (225 liters).

Maturing Vinified in temperature controlled stainless steel vats.

Cork Natural cork / superior quality

Bottle Bordelaise antique - 75 cl - 680 gr. - dark green

Pairings Venison & safran stew, rib on the bone and morel sauce, matured cheeses.

Drinking tips This is a keeping wine, although thanks to its velvet-coated tannins, it can also be enjoyed with great pleasure from now onwards. It is recommended to decant. Serve at 18°C.

Tasting Top of the range, matured in new Oak Barrels.
Colour : deep black with ruby reflections.
Nose : Spicy with fine notes of torrefied and complexe wood, mellowed with red & dark fruits.
Olfactory expressions of plants and red & dark fruits, preceeding a richly gifted attack. We savour violet and blackberry followed by candied notes. A meaty wine with silky yet dense tannins which deserves a fine cuisine.

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Les Inganelis - 46700 Puy-L'Eveque - France

Tel +33 (0) 565 30 59 42 - Fax +33 (0) 565 30 50 53 - Port +33(0) 677 85 94 96

chateau.famaey@wanadoo.fr - www.chateaufamaey.com

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

