

CHATEAU
FAMAËY

Our first 'Cuvée' of Cahors – Malbec wines. We call it 'Tradition' because it is made in the traditional way of Cahors. A medium bodied wine with lots of red fruit on the nose and in the mouth. This Malbec wine is ready to drink now or you can keep it for a few years.

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| Name of the Cuvée | Tradition Malbec |
| Appellation | A.O.C. Cahors |
| Grape Variety | 100% Malbec |
| Terroir | Clayey siliceous 2nd terrace 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. |
| Vinification | Manual harvest with low yields. Grapes are harvested selectively according to grape variety, quality, age and location of the vine. Maceration in the traditional method 12 to 16 days. Yield 50 hl/hectare. |
| Bottle | Bordelaise classique - 75 cl - 460 gr. - green |
| Maturing | Vinified in stainless steel vats with controlled temperature. |
| Pairings | Serve with pasta, salads or chicken and all kinds of meat! |
| Drinking tips | Drink it at 16°/ 17° |
| Tasting | A Cahors Malbec made with tradition for its fruit and complexity. A pure expression of the Malbec grape ! Color: Deep ruby with red reflections. Nose: Prevailing spicy complemented with highlights of raspberry and dark fruit. Supple, very round start with a nice structure and the same aromas than those you can find on the nose which persist with a long, sweeping finish and fine ripe tannins! |

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

