

Château Quattre

LES CARRALS



AOC CAHORS

TECHNICAL FILE 2009

« Owned by Vignobles de Terroirs since 2006, Château Quattre is recognised by the Cahors appellation, and although the notion of Grand Cru is not present, the soil study carried out by the IUVC in the 2000's within the appellation revealed that 18 hectares of the 300 highest quality hectares in the region are found at Château Quattre. Les Carrals's cuvée come from best parcels of this high-quality terroir.



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MALBEC

VINTAGE 2009

VINTAGE CAMPAIGN:

The 2009 vintage was particularly successful for this cuvée, thanks to ideal weather conditions. A hot, dry summer with plenty of sunshine enabled the grapes to ripen perfectly. The wines from this vintage are generally rich in aroma, with a fine concentration of fruit, spices and a harmonious tannic structure. Les Carrals 2009 is therefore a fine expression of its terroir, ideal for drinking now or cellaring to discover how it develops.

TASTING:

An almost black deep red. Complex nose with blackcurrant and blackberry aromas. The concentration of the dense, velvety tannins is enhanced by hints of vanilla liquorice. Balanced, fleshy, round and full-bodied, with a very long finish

AOC Cahors - Malbec

Vineyard area : 3.5 hectares

Average production : 19 000 bottles

Vines medium ages : 30 y.old

BLENDING

100% Malbec (14% alc)

TYPE OF SOIL

- Clay-limestone on red earth faults of ancient boulbène on beds of white pebbles -
- 330 metres altitude, south-facing.



AGEING

The grapes are meticulously harvested and sorted, then vinified in oak barrels for 24 months.

More precisely, 500L oak barrels.

SERVICE:

A fine wine to be decanted 2 hours before serving at between 16 and 18°C.

CULINARY SUGGESTIONS :

To consume with shoulder of lamb or roast duck.