



CROCUS

Grand Vin

MALBEC de CAHORS
Appellation Cahors Contrôlée

Vintage:	2011
Harvest:	Hand-harvested on October 5th
Vine age	14 to 40 years old
Vines:	100% malbec; Guyot-pruned to one arm; high density planting
Yield:	1.7 to 2.2 tons per acre
Terroirs:	<p>The Lot river has run through Cahors for eons, shaping distinct soil types in each of the valley's terraces. Fruit is selected from choice blocks within historic Vigouroux properties located on different terraces, each with its own microclimate and terroir:</p> <p>Plateau: Above the valley, limestone rocks-on iron-rich red clays over calcareous flagstone and patches of blue clay. Enhances the finesse, length, and red fruit notes.</p> <p>3rd Terrace – Formed from eroded materials from the plateau just above it, a combination of silt, limestone and clay. Components of volume, sucrosity and black fruits.</p>
Farming:	Sustainable, low-input methods “lutte raisonnée”; dry-farmed
Vinification:	Fermentation in small 1.5-ton stainless steel tanks. 3-day cold soak. Pigeage and pump-overs for optimal soft tannin extraction. Total skin contact 25 to 30 days.
Barrel aging:	24 months in 100% new Darnajou and Taransaud French oak barrels
Production:	3,600 bottles
Tasting Notes:	Jet black with deep amethyst on the edges, the Grand Vin is profound and layered. A deep core of black fruit is perfumed with notes of black currant, cassis, cotton candy and hints of savory, seared meat, sage and dark chocolate. Creamy-textured yet bright on the palate, it displays lavender, lilac, blackberry, plum and new leather with a clean slate-like finish.

