



CROCUS

MALBEC de CAHORS
Appellation Cahors Contrôlée

Vintage:	2011
Harvest:	Hand-harvested on September 29 th and October 1 st
Vine age	14 to 40 years
Vines:	100% malbec; Guyot-pruned to one arm; high density planting
Yield:	2.2 to 2.7 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 three 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>4th 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> <p>3rd Terrace: Just below the 4th terrace, composed of ancient alluvial deposits of clay and silt. This fruit contributes components to the structure, with floral notes and tannins.</p>
Farming:	Sustainable, low-input methods "lutte raisonnée"; dry-farmed
Vinification:	Fermentation in small 1.5-ton stainless steel tanks. 3-day cold soak. Punch-downs and pump-overs for optimal soft tannin extraction. Total skin contact 25 days.
Barrel aging:	18 months in 50% new, 50% single use French oak barrels
Production:	15,000 bottles
Tasting Notes:	Deep purple, with touches of fuchsia on the rim. An intense malbec displaying aromas of red cherry, blueberry, rose petal, ripe Italian plum, black licorice and spice box. The palate is concentrated and bright, cascading with focused flavors of black cherry, red plum, milk chocolate, talc and hints of butterscotch and star anise, supported by fine-grained tannins.

