



Le Cèdre Malbec Vintage 2011

Area of production	Vin de liqueur
Grape varieties	100% Malbec
Soil and climate	Soils of clay and limestone
Climate conditions	Weather conditions in 2011 were varied, with a very hot and sunny Spring and quite a rainy Summer, which fortunately slowed down the headstart the vines had taken on their growth.
Type of winemaking	The grapes for this cuvée are picked late. Neutral spirit is added before completion of the alcoholic fermentation. After pressing off the tank, the wine ages for a year in used 500 litre oak vats.
Tasting notes	<p>A close cousin of Vintage Porto, it has less alcohol (16% vol) and residual sugar (100 gr per liter). It presents a very fruity and complex nose of blackberry, cassis and hints of violet, spices and cocoa. Smooth and velvety on the palate, with a long and fresh final.</p> <p>Stored correctly(10/15°C and a hygrometry above 70%), this cuvée may be cellared for the next 10 years.</p>
Food recommendation	This wine pairs perfectly with foie gras, blue cheeses and chocolate desserts, but also goes down a treat as an aperitif... « A real grape juice »

