

CHATEAU FAMAÉY CAHORS MALBEC 2015

Château Famaey is first and foremost the story of Luc & Marc, two brave Belgian Childhood friends, who shared the same dream: one of producing a wine issued from a rich 'Terroir' in the magnificent region of Cahors. This dream came true when they became proprietors of this 33 hectares vineyard, situated on the 2nd and 3rd Terraces of the Lot Valley.

Then Maarten, son of Luc to whom the father's passion has been passed on, joined the duo to take on the role of 'Maître de Chai'. He collaborates with one of the best oenologist of the region, in the constant desire to seek quality and evolution.

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.

TERROIR

Clavey siliceous, 2nd terrace of Lot Valley

WINEMAKING

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/hectar

GRAPE VARIETY

100% Malbec

ALCOHOL

13%

SERVICE TEMPERATURE

16-17°C

TASTING NOTES

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!

FOOD PAIRING

Serve with pasta, salads or chicken and all kinds of meat!

