



## LES ROQUES DE CANA SANGUIS CHRISTI 2008 CAHORS



The vineyard is one of the first vineyards planted after the Roman invasion of Gaul, there are more than 2000 years. Les Roques and the surrounding villages benefit from clay and limestone soils and ferruginous among the richest in the world for very low yield an expression at once rich, fine and mineral. The terroir of Roques is today, without a doubt, the most famous of them. This assertion may seem, offhand, particularly stunning, provocative and though it was obvious there are still two centuries, comes from the famous couple Bourguignon, an expert in land that created it is now 21 years old, the first laboratory World soil analysis, the LAMS. Responsible for replanting of Romanée Conti, they are known for the extreme relevance of their positions. They studied over 5000 soil analysis carried out in Europe and the world. Following this, they made the choice of Cahors plateau for their life-size experiments.

---

### TERROIR

Clay and limestone

### ALCOHOL

14,5%

### GRAPE VARIETY

100 % Malbec

### WINEMAKING

Vinified in thermo regulated stainless steel vats.  
The ageing process is carried out in oak barrels.

### SERVICE TEMPERATURE

12°C - 16°C

### HOLDING AND PRESERVATION

10 - 15 Years

---

### TASTING NOTES

A very deep garnet-red robe, with a shiny, purple fringe, and many tears.  
A very complex and powerful nose, gathering spicy, roasted, as well as Bourbon vanilla notes. The attack is hard in the mouth but the tannins are quite smooth. It's a very balanced wine, with a strong and long-lasting taste but of very rare elegance.

### AWARDS

2010: Best Cahors in the Hachette Guide with 3 stars.

2009: Best Malbec in the World at Vinexpo 2009.

2009: Best Cahors in the magazine "Le Point" 2009 with the score of 18/20.

