

LES ROQUES DE CANA GRAAL SANCTUS 2014 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. A specific selection of 7 ha of an exclusive part of the terroir is dedicated to the wine-growing of Graal Sanctus, future Grand Cru. It is the apex of our savoir-faire as well as of the potential of this historical terroir.

TERROIR

Clay and limestone

ALCOHOL

14%

GRAPE VARIETY

100% Malbec

WINEMAKING

Made in thermoregulated stainless vats.
The ageing is carried out in extra-tight grained
French maceration oak for 20 to 24 months.

SERVICE TEMPERATURE

12°C - 16°C

HOLDING AND PRESERVATION

10-15 years

TASTING NOTES

Deep black colour with hints of violet. Fine and very deep nose, gathering red and black fruit notes (blackcurrent, gooseberries) and vanilla and mocha notes. A straight and generous nose. Meaty and very complex in mouth, offering a vary varied range of aromas and very long-lasting indeed. A wine that won't to be forgotten.

