

Les Vignes de Paul

Spicy and full of Character



Grape variety: Côt (also known as Malbec).
Type : Red wine, long cellaring potential (7 - 10 years).

« The colour is rich red-purple and the aromas of undergrowth, grilled capsicum and peppery spices are intoxicating. The wines well-balanced harmony associates finesse with pure indulgence and intensity. »

Food/Wine combinations

Time will yield suppleness and reveal this wine's aromatic complexity. Serve ideally with game; works equally well with all meats, spicy preparations and blue-veined cheeses.

On the technical side

Harvest	The grapes are manually harvested.
Wine-making and ageing	De-stemming takes place immediately after harvesting, followed by traditional vat fermentation at a controlled temperature for approximately three weeks. The wine then undergoes second malolactic vat fermentation. Lastly, after fining by racking the wine is raised in vats.
Soil	Clay and flint sands.

A suggestion?

Marvellous when accompanying game, cold meats, saucy dishes, pan-fried mushrooms...