



CROCUS

L'ATELIER

MALBEC de CAHORS
Appellation Cahors Contrôlée

Vintage:	2012
Harvest:	October 22 nd to the 27 th
Vine age:	14 to 40 years
Vines:	100% malbec; Guyot-pruned to one arm; high density planting
Yield:	2.2 to 2.7 tons per acre
Terroirs:	<p>The Lot river has run through Cahors for eons, shaping distinct soil types in each of the valley's terraces. Fruit is selected from choice blocks within three Vigouroux properties located on different terraces, each with its own microclimate and terroir:</p> <p>Plateau: Above the valley, limestone rocks-on iron-rich red clays over calcareous flagstone and patches of blue clay. Enhances the finesse, length, and red fruit notes.</p> <p>4th Terrace – Formed from eroded materials from the plateau just above it, a combination of silt, limestone and clay. Components of volume, sucrosity and black fruits.</p> <p>3rd Terrace -: Just below the 4th terrace, composed of ancient alluvial deposits of clay and silt. This fruit contributes components to the structure, with floral notes and tannins.</p>
Farming:	Sustainable, low-input methods “lutte raisonnée”; dry-farmed.
Vinification:	Fermentation in small 1.5-ton stainless steel tanks. 3-day cold soak. Punch-downs and pump-overs for optimal soft tannin extraction. 22 days total skin contact.
Barrel aging:	18 months in 5000L French oak foudres.
Production:	2,800 cases
Tasting Notes:	Black violet with amethyst glimmers on the edge. Bright and floral nose, with rose petals, huckleberry pie, black plum skin and a hint of fresh cracked pepper. Expansive, juicy palate with huckleberry, raspberry and black cherry, finishing with a slate-like minerality. Weighty and well-structured, with chewy tannins.

