



# CROCUS

## Grand Vin

MALBEC de CAHORS  
Appellation Cahors Contrôlée

<b>Vintage</b>	2011
<b>Harvest</b>	Hand-harvested on October 5th
<b>Vines:</b>	100% malbec; Guyot-pruned to one arm; high density planting (6000 vines per hectare)
<b>Yield:</b>	1.7 to 2.2 tons per acre (37hl/ha)
<b>Terroirs:</b>	<p><b>70% Plateau:</b> Above the valley at 980 feet, calcareous rocks on iron-rich red clays and specific blue clays over Kimmeridgien limestone flagstone. Enhances the finesse, balance and soft tannins. It gives black pepper and spices with black fruit flavors.</p> <p><b>30% Upper Terrace:</b> Just below the foot hill at 450 feet, composed of ancient alluvial deposits of clay and pebble. This fruit contributes components to the Richness (suitable for aging), with red fruit and meaty notes.</p>
<b>Farming:</b>	Low-input methods “lutte raisonnée”; dry-farmed
<b>Vinification:</b>	Fermentation in small 1.5-ton stainless steel tanks. 3-day cold soak. Pigeage and pump-overs for optimal soft tannin extraction. Total skin contact 25 to 30 days.
<b>Barrel aging:</b>	24 months in 100% new Darnajou and Taransaud French oak barrels
<b>Production:</b>	267 cases
<b>Tasting Notes:</b>	Jet black with deep amethyst on the edges, the Grand Vin is profound and layered. A deep core of black fruit is perfumed with notes of black currant, cassis, cotton candy and hints of savory, seared meat, sage and dark chocolate. Creamy-textured yet bright on the palate, it displays lavender, lilac, blackberry, plum and new leather with a clean slate-like finish.

