



GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE



Gouleyant

MALBEC de CAHORS
Appellation Cahors Contrôlée

Varietals: Malbec (85%), Merlot (15%)

Terroir: « Le Gouleyant » (in French, it means easy to drink) is a selection of the best Malbecs grown on the highest gravelly and clay terraces of the Cahors Appellation, situated between the large loops of the Lot River, in the Southwest of France. Its taste is very typical of the Malbec variety whose birthplace is Cahors for more than 2000 years. It is the French Original Malbec.

Wine-Making: This wine is made according to the method called “Ni Ni”: neither too hot, neither too cold, neither too long, neither too short (Ni in French means neither). It means that the temperature or fermentation is kept between 25°C and 28°C (less than for the other red usually made around 32°C). The time of fermentation is about 14 days (longer than for a light red, but shorter than a traditional Cahors fermented between 18 to 24 days). This is the way to get a red wine with very fruity aromatic characters and soft tannins, “un vin gouleyant” (easy to drink wine).

Tasting: Its color is dark cherry red. Its nose is typical of the Malbec variety with notes of ripe red and black fruits (Cherry, blackberry, Raspberry, etc...). Its mouth is also very fruity and finishes on soft and elegant tannins.

Food and Wine Pairings: It will suit with all kind of dishes from the aperitif to the cheese. We specially recommend it on soft past cheeses like Reblochon or Saint-Nectaire.

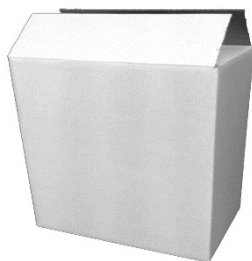
Aging potential: 5 years

Serving temperature: 16-17°C / 61-63°F

Rewards: 2012 : 2 stars Guide Hachette des Vins
2012 : 88/100 Wine Spectator

Range: Gouleyant Rouge, Gouleyant Rosé and Gouleyant Blanc.

Packaging: 6 Packs



12 Packs





GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE



Grand Vin

MALBEC de CAHORS
Appellation Cahors Contrôlée



- Varietals:** Malbec (90%), Merlot (7%), Tannat (3%)
- Terroir:** A place bathed in sunshine from the start of the day... a stony soil with red clay... excellent southwest and southeast-facing sun exposure – in short, an ideal location for growing Malbec! The 63 hectares of vines grow on slopes with clay soil at an altitude of 300 meters – one of the highest vineyards in the appellation.
- Wine-Making:** The wine is left for a long time on the skins, and fermentation is rigorously temperature-controlled. It is aged for 10-12 months in oak barrels (1/3 news, 1/3 one year old, 1/3 two years old).
- Tasting:** Very dark color with carmine highlights and a wonderfully complex and powerful bouquet of morello cherry, blackcurrant, and spices. The freshness and fruitiness on the nose carry over beautifully to the palate, which has a long, silky aftertaste.
- Food and Wine Pairings:** Perfect on a roasted meat like T-bone, it goes also very well with mighty French cheeses and dark chocolate.
- Aging potential:** 5 to 20 years
- Serving temperature:** 17-18°C / 62,5-64,5°F
- Rewards:**
2011 : 1 star Guide Hachette des Vins and 90/100 Wine Enthusiast
2010 : 92/100 Wine Spectator and #40 Top 100 Wine Spectator
2009 : 90/100 Wine Enthusiast and 90/100 Wine Spectator
- Range:** Albesco Sauvignon, Albesco Chardonnay, Bellefleur de Haute-Serre, Rosas Vinito, château Lafleur de Haute-Serre, château de HS Géron Dadine, château de Haute-Serre Icône WOW.

Packaging: 6 Packs



12 Packs





GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE



Grand Vin

MALBEC de CAHORS
Appellation Cahors Contrôlée

Varietals: Malbec (90%), Merlot (10%)

Terroir: The vineyard is planted in a superb silty-clay terroir ideal for wine growing. The vines are located on the third terraces of the Cahors valley and its density is extremely high with 6666 vines/ha. On those vineyards, we selected the best rows.

Wine-Making: Wines from each plot are kept separate in order to fine tune the final blend and pumping over is done to extract the best possible tannin from the Malbec grape skins. The wine is aged 12 months in cool, dark cellars, partly in new Allier oak barrels.

Tasting: An extremely well made wine: rich, intense, and subtle, with a great combination of fruit and spice. Very dark red with purplish-red nuances and a nose of red fruit, spice, and vanilla. Very rich on the palate with hints of candied morello cherry and sweet spice underpinned by powerful tannin and elegant, understated oak.

Food and Wine Pairings: Château de Mercuès Grand Vin makes any occasion special. It is an ideal match with refined dishes such as a pasty-covered pot of pollack, chanterelle mushroom tempura, red mullet in a salt crust, and roast breast of duckling.

Aging potential : 10-15 years

Serving temperature: 17-18°C / 63-64°F

Rewards:
2013 : Bronze medal Concours des Grands Vins de France Mâcon
2012 : 2 stars Guide Hachette des Vins
2011 : 1 star Guide Hachette des Vins and 92/100 Wine Enthusiast
2009 : 91/100 Wine Enthusiast and 90/100 Wine Spectator

Range: Chenin blanc doux, Chenin blanc sec, Le Vassal de Mercuès, château de Mercuès Grand vin, château de Mercuès Malbec 6666, château de Mercuès Icône WOW.

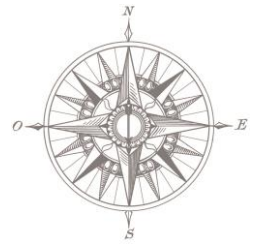
Packaging: 6 Packs

12 Packs



New bottle in 2012





PIGMENTUM

MALBEC de CAHORS
Appellation Cahors Contrôlée

Varietal: Malbec (100%)

Terroir: The Pigmentum 100% Malbec is a selection of the best Malbecs grown on the highest gravelly and clay terraces of the Cahors Appellation, situated between the large loops of the Lot River, in the Southwest of France.

Wine-Making: Traditional fermentation by classic “remontage” with a cold pre-fermentation maceration and a short fermentation of two weeks to extract mainly the fruit.

Tasting: A wine that is sure to provide pleasure, it has a beautiful red color with a bouquet of summer flowers as well as powerful red and black fruit aromas: raspberry, blackcurrant, and blackberry. The wine is very fruity with rich, buttery tannin on the palate. Round, attractive and inviting, it makes a fine aperitif!

Food and Wine Pairings: Pigmentum Malbec is the perfect wine to accompany everyday's meals as well as more elaborate dishes such as roast pork, leg of lamb, duck, beef tajine, cannelloni, chicken curry, and vol au vent.

Aging potential: 3-5 years

Serving temperature: 16-17°C / 61-62,5°F

Rewards: 2012 : 87/100 Wine Spectator
2011 : 85/100 Wine Enthusiast
2010 : 90/100 Wine Spectator and #45 Top 100 Wine Spectator

Range: Pigmentum Malbec Rouge Cahors AOC, Pigmentum Ugni Blanc Colombard IGP Côtes de Gascogne, Pigmentum Malbec Rosé IGP Côtes du Lot, Pigmentum Gros Manseng IGP Côtes de Gascogne, Pigmentum Merlot Malbec Rouge Buzet AOC.

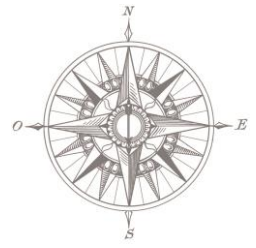
Packaging: 6 Packs

12 Packs





GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE



PIGMENTUM

MERLOT MALBEC
Appellation Buzet Contrôlée



- Varietals:** Merlot (80%), Malbec (20%)
- Terroir:** Illustrating the ideal symbiosis between terroir and grape varieties. Pigmentum Buzet is an unusual blend of Merlot and Malbec.
- Wine-Making:** Traditional fermentation with “remontages” and prefermentary cold maceration. Vinified in short period of 15 days to extract a maximum of fruit.
- Tasting:** This happy combination has a deep black color. It also features surprisingly intense black fruit flavors on the palate along with spicy, peppery nuances. This fruity, delicious wine displays the roundness and finesse of Merlot along with the finest characteristics of Malbec: power, deep color, and a pronounced bouquet.
- Food and Wine Pairings:** It goes extremely well with meats and turns even an ordinary meal into something gastronomic. This delicious, voluptuous wine is ideal with salads, vegetables, and of course, dishes typical of Southwest France such as pork with prunes and duck breast.
- Aging potential:** 3-6 years
- Serving temperature:** 16-18°C / 61-64°F
- Rewards:** 2012 : Guide Hachette
2011 : Commended Decanter World Wine Award
- Range:** Pigmentum Malbec Rouge Cahors AOC, Pigmentum Ugni Blanc Colombard IGP Côtes de Gascogne, Pigmentum Malbec Rosé IGP Côtes du Lot, Pigmentum Gros Manseng IGP Côtes de Gascogne, Pigmentum Merlot Malbec Rouge Buzet AOC.

Packaging: 6 Packs



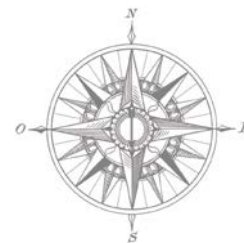
12 Packs





GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE



PIGMENTUM

MALBEC

IGP Comté Tolosan

Varietal: Malbec (100%) Rosé

Terroir: With Toulouse in its center, the IGP Comté Tolosan area has a wide range of terroirs and grapes varieties.

Wine-Making: It is a rosé of 100% Malbec. Although Malbec skins are very rich in color, the first juice of the wine press is pale enough to offer an alternative to the region's traditional red wines. The quick pressing of Malbec grapes permit to extract a pale juice. A cold vinification and a young bottling guarantee to this wine, freshness and refinement.

Tasting: This is a great wine to share with friends. It has a clear, brilliant pink color with vibrant nuances as well as a very intense red fruit bouquet. It is also very fruity on the palate (cherry and raspberry) with a long aftertaste.

Food and Wine Pairings: A naturally fresh wine that is enjoyable all year long. This delicious, light Malbec rosé makes a fruity, vivacious aperitif, and is also ideal with salads, white meats, barbecued meats, Asian dishes, and other spicy foods.

Aging potential: Drink young.

Serving temperature: 12°C / 54°F

Rewards:
2014 : 85/100 Wine Enthusiast
2012 : 86/100 Wine Spectator
2011 : 84/100 Wine Enthusiast

Range: Pigmentum Malbec Rouge Cahors AOC, Pigmentum Ugni Blanc Colombard IGP Côtes de Gascogne, Pigmentum Malbec Rosé IGP Comté Tolosan, Pigmentum Gros Manseng IGP Côtes de Gascogne, Pigmentum Merlot Malbec Rouge Buzet AOC.

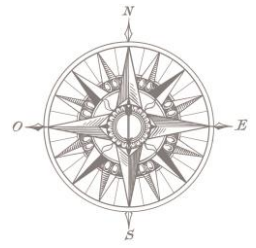
Packaging: 6 Packs

12 Packs





GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE



PIGMENTUM

IGP Côtes de Gascogne

Sauvignon White

- Varietal:** Sauvignon (100%)
- Terroir:** Tawny sands and boulbènes bring together alluvium and clay soils. With an oceanic and temperate climate, the Gers is in a privileged position: just the right amount of sun, rain and coolness.
- Wine-Making:** Very advance winemaking with cold fermentation in non-oxidative system to preserve the fruit and the finesse of sauvignon.
- Tasting:** This white wine has a beautiful crystalline pale color. This wine is a very seductive Sauvignon Blanc. The nose is appealing with exotic fruits and citrus aromas. The mouthfeel is nicely balanced between acidity and fruitiness, the finish is persistent and refreshing.
- Food and Wine Pairings:** It pairs well with shellfish, seafood and grilled fish or fish in sauces. It is also an ideal companion for poultry of which the Gascogne is a leading producer: an opportunity to suggest a menu with ingredients from the same region.
- Aging potential:** Drink young.
- Serving temperature:** 10°C / 50°F
- Range:** Pigmentum Malbec Rouge Cahors AOC, Pigmentum Ugni Blanc Colombard IGP Côtes de Gascogne, Pigmentum Malbec Rosé IGP Côtes du Lot, Pigmentum Gros Manseng IGP Côtes de Gascogne, Pigmentum Merlot Malbec Rouge Buzet AOC.
- Packaging:** 6 Packs 12 Packs

