

CHATEAU
F
AMAIEY

The little sister of our high-end wine, Cuvée X. This wine is aged in ovoid vats for 10 months allowing a micro-oxygenation of the wine.

Name of the Cuvée	Cuvée S
Appellation	A.O.C. Cahors
Grapes	100% Malbec
Soil	Gravel, Siliceous clay 3rd terrace of the Lot Valley
Vineyard management	The cultivation is semi organic with a maximum respect for nature. This means that pesticides are lonely used as a last resource and even then in minimal quantities. This approach, combined with a meticulous daily care of the vines, produces a rich, authentic and honest grape.
Winemaking	Manual harvest with low yields in order to obtain a high-quality wine. Yield 30 hl / hectare Maceration (soaking) 21 days.
Aging	10 months in ovoid vats.
Cork	Diam 10 / superior quality
Bottle	Bordelaise antique- 75 cl - 680 gr. – feuille morte
Tasting	Color: Intense black with dark cherry highlights. Nose: Powerful with notes of black fruits, kirsch, violet ... Fruit and more fruit! A nice tannic presence but with elegant and fine tannins. Long with very big volume, a beautiful gourmandise!
Drinking tips	Serve at 16-17°C
Pairings	Tajines, sweet and savory dishes, Sweet potato duck cottage pie...



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Excessive alcohol consumption may damage your health, drink with moderation.