

CHATEAU
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AMAIEY

Our first nature wine! A cuvée without added sulfites, raised during 6 months in ovoid tank allowing a micro-oxygenation.

Name of the Cuvée	Cuvée S
Appellation	A.O.C. Cahors
Grapes	100% Malbec
Soil	Grave, Siliceous clay 2nd and 3rd terraces of the Lot Valley
Vineyard management	The maintenance of the vineyard is done in ecological way with maximum respect for nature. Daily care in the vineyard produces a rich grape, sincere and authentic.
Winemaking	Manual harvest. Low yields, 40 hl / hectare Parcel selection. Cuvée without added sulfites. Vinification in stainless steel vats with controlled temperature. Maceration 18 to 21 days.
Aging	6 months in ovoid tank.
Cork	Diam 10 / superior quality
Bottle	Bordelaise antique - 75 cl - 680 gr. – feuille morte
Tasting	Color: Intense black with dark cherry highlights Nose: Aromatic and very intense, notes of crushed strawberry, plum, cherry Full on the palate, a crisp and juicy red fruit basket with lots of freshness and soft and fine tannins.
Drinking tips	Drink in its youth, on the fruit! Serve at 16 – 17°C
Pairings	Beef ribs, Lamb, Chocolate desserts



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Les Inganelts - 46700 Puy-L'Eveque - France

Tel +33 (0) 565 30 59 42 - Fax +33 (0) 565 30 50 53 - Port +33(0) 677 85 94 96
chateau.famaiey@wanadoo.fr - www.chateaufamaiey.com

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