

CHATEAU FAMAÉY

A prestigious Cahors which brings you a real pleasure at the table. Depending on the vintage this wine has aged for 14 to 18 months in French oak barrels. The color is intense dark like as it is traditional in Cahors.

Rounded start, followed by a middle that presents a lot of body and a very exquisite balance which is sustained by a delightful understated sweetness of the wood bearing witness to a very fine and precise vinification.

Name of the Cuvée	Elevé en Fût de Chêne – Oak Aged
Appellation	A.O.C. Cahors
Terroir	Gravel Clayey siliceous (Mindel soil) 2 nd and 3 rd terraces of the Lot Valley
Handling of the Vineyard	The cultivation is semi-organic with a maximum respect for nature. This means that pesticides are only used as a last resource and even then in minimal quantities. This approach, combined with meticulous daily care of the vines, produces a rich, authentic and honest grape.
Grape Variety	100% Malbec
Vinification	Manual Harvest (30%) with low yields in order to obtain a high quality wine. Grapes are harvested selectively according to grape variety, quality, age and location of the vine. Maceration (soaking) using the traditional method for 18 to 21 days. Aged for 14 to 18 months in oak barrels (30% new, oak origin central France) Yield 40 hecto/ hectares
Maturing	Vinified in temperature controlled stainless steel vats.
Cork	Natural cork / superior quality
Bottle	Bordelaise antique 750 ml - 680gr – dark green
Pairings	Duck breast and cherry sauce, Lamb shank, sautéed chanterelles, goat's cheese
Drinking tips	Drink it at 17°. You can enjoy this wine from now on or you can also keep it for many years in your cellar.
Tasting	Dark ruby with red reflections Nose: very spicy fruity with notes of dark fruit and vanilla. The wood remains very discrete. Mouth: Rounded start with still lots of dark fruit followed by a middle that presents a lot of body and complexity. The perfect time of ageing in oak barrels from 225 liters ripens the fine tannins and allows the wine to be very smooth. <i>"Beautiful sustained heather purple colour. What a nose! Thrill seekers, on your marks ! Ready ? Smokey notes, woody, prunes, dark cherry jam, leather... What a complexity ! In the mouth, wow ! Power in elegance, notes of undergrowth, of mushrooms, liquorice, with pretty tannins that fix the palate. There is juice. Superb."</i> 1001 Dégustations.com

A fine wine with great precision of flavours.

FAMAÉY

Les Inganels - 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.famaey@wanadoo.fr - www.chateaufamaey.com

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

