



GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE



Château de Haute-Serre

Géron Dadine

MALBEC de CAHORS
Appellation Cahors Contrôlée



Varietal: Malbec 100%

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 12-18 months in new oak barrels.

Tasting: With no doubt, Géron Dadine is a “Vin Noir” of Cahors. Its deep dark robe already gives an idea of the high concentration of this wine. Its nose reveals perfumes of stewed black and red fruits enhanced by spicy hints. The mouth is coated by very long, tight, and elegant tannins that seem to never end.

Food and Wine Pairings: You are sure to enjoy this wine with a shoulder of lamb, fillet of sole with saffron risotto, a foie gras cooked over embers, a roast young pigeon, a truffled Rocamadour cheese, or simply on its own for the pleasure of savoring a great wine!

Aging potential: 12-20 years

Serving temperature: 17-18°C / 62,5-64,5°F

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

