

Vignobles PELVILLAIN Frères



Vins de Cahors et du Sud-Ouest

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Gariottin Malbec

GARIOTTIN refers to the “gariotte”, this dry-stone hut in shape of an igloo, that can be seen almost everywhere in the Quercy region. It was used as a shelter by shepherds, pilgrims, hunters and vintners who built them with the stones cleared from the soil of their vineyards.

Pelvillain Frères is run by the Pelvillain brothers: Francis, Didier et Arnaud who are the scions of several generation of vintners in the Cahors area.

With **GARIOTTIN**, they propose an easy-to-drink and round wine meeting all the criteria of quality and typicity of the AOC Cahors.



Location:

GARIOTTIN derives from different plots of vineyard established on gravelly terraces with a clayey-chalky soil.



Varietal composition: Malbec: 100%

Vinification:

The winemaking is conducted by Didier Pelvillain. The harvest is carefully sorted out and totally de-stemmed. The maceration, at controlled temperature, lasts about 10 days during which daily pumping-overs are carried out. After completion of the alcoholic fermentation, the wine is aged for 12 months in vats before it is bottled.



vigneron
indépendant

The Wine :

Beautiful dark crimson robe with a bright disc.
Expressive nose breathing out aromas of red and black berries, which expression increases when the wine is aerated.
Fleshy and well-balanced wine on the palate with a cool structure and flavours of black plum and violet peculiar to the Malbec grape.
Serve at 16-17°C. Excellent partner to delicatessen and grilled beef and lamb meats.



Ready for drinking now, and can also be kept.
This vintage promises to age very well, over 3 at 5 next years.



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Online Exclusive!

Château de Cénac 2008 Gariottin Malbec (Cahors)

This is soft, light and dominated by fresh berry fruits. The tannins give an attractive structure to this gentle wine. Drink now. -

www.wineenthusiast.com

