



**EULALIE 2002**  
**CHATEAU DE CENAC**

**EULALIE** is the top wine of the château. Its name pays tribute to the estate's previous owner's wife. The wine is made from grapes **harvested from the oldest vines**.

**Location:**

The 7 hectares (17.5 acres) vineyard is located on a south facing plateau located at the southern end of the village of Albas which overlooks the Lot River at an altitude of 240 meters (780 ft).

**EULALIE** derives from a vineyard **of about 1 ha (2.5 acres)** with a chalky-clayey soil consisting of brown clay and ferruginous pebbles and planted with old vines.

**Varietal composition:**

**Malbec: 100%** (a grape known locally as Auxerrois).

**Vinification:**

The **grapes are hand-picked** then sorted out on tables and manually de-stemmed and put into the fermentation vat. The winemaking is conducted by Didier Pelvillain. The maceration - at controlled temperature - lasts 4 to 5 weeks during which pumping-over and punching of the cap are applied sequentially to ensure an optimal extraction of aromas and colour. Then transferred into new French oak barrels where it completes its malolactic fermentation. It is **aged about 20 months before** it is bottled.

**The wine :**

- Inky dark ruby, almost black, with purple hues.
- The nose is very expressive with a lot of depth.
- It starts **with aromas of red and black berries** and evolves towards violet and spices to end with a **delicate touch of oak**.
- The palate is rich, well constructed on a strong backbone with a beautiful volume.
- It shows plenty of **fruity and woody aromas** which magnify in a warm final.

Serve at room temperature. Ready for drinking now but can be laid down for 10 more years.

**PELVILLAIN FRERES**

**46140 Albas- France**

**Tel: +33 (0) 5 65 30 52 97 Fax: +33 (0) 5 65 30 75 67**

**www.pelvillain-freres.com**