



Gold Medal in 2006 at concours des Vins du Sud Ouest Castelsarrasins

**Croix du Tertre** has been created in order to offer a different view of the **Malbec Grape**.  
Fresher, fruitier, an easy to drink young wine.

**Location:**

The vineyards are established at Albas on the 2<sup>nd</sup> and 3<sup>rd</sup> terraces of the Lot River a gravely, chalky-clayey soil.

**Varietal composition:**

**Malbec: 100%**

**Vinification :**

The grapes are picked early in the morning, put into vat at an already low temperature and immediately refrigerated. Cold, pre-fermented-maceration for 2 days, and alcoholic fermentation at low temperature – 20°C. **Natural clarification in stainless steel vats.**

**The Wine :**

- Bright dark ruby robe with purple hues.
- Scents of **red and black-currant** with touches of **coffee and caramel**.
- On the palate, a very fresh attack with the same aromas as on the nose.
- A fleshy texture with a lot of volume and **well coated tannins**.
- The final burst out with a **concentrated fruit with toasted notes**.

Preferably drink while in its youth and within 3 years after the harvest.

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