



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.

With, **GARIOTTIN**, **Pelvillain Frères**, proposes **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 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.

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. Can be kept 5 years after bottling.

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