

Château Grand Chêne

Fer-Hic 2018

This wine comes from a siderolithic soil on slopes at 250 m, will seduce you with its complexity and power. It will go wonderfully well with South-West cuisine as well as spicy dishes.

Appellation: A.O.P Cahors

Grape variety: 100% Malbec

Yield: 40 hl / ha

Alcoholic degree: 14.5 °

Vinification: Long maceration for 4 weeks with manual punching down

Aging: In vats for 20 months

Availability: 75 cl bottles, other size on request

Cap: Diams 10

Keeping: About 10 years

Tasting: Black dress. Intense, very mineral nose, ripe raspberry, blackberries, violet notes, crushed strawberries. Large volume on entry, large tannic presence but coated tannins, very crunchy on the palate, black fruits, fresh fruits, buttery and mineral finish

Service: Serve at a temperature of around 18 °

Gold medal (90 pts) at the Gilbert & Gaillard International Challenge 2019

