



Accents & TERROIRS *Vins et Eaux-de-Vie*

Château du Cèdre Marcel Malbec

Area of production	Vin de France
Grape varieties	100% Malbec
Soil and climate	The vineyards are located on the 1st and 2d terrasses of the Cahors appellation
Type of winemaking	Full destemming Crushing Temperature of vinification : 20°C. Short maceration Light filtration before bottling Storage in a temperature controlled warehouse
Type of ageing	Aged on lees for 8 months
Tasting notes	Dark red colour. Very fruity nose, both powerful and elegant. Very round and soft on the palate with great fruit intensity. In good storage conditions, you can preserve this wine for 3 years.
Food recommendation	Enjoy this wine by itself, or pair with cheese, pizzas, grilled meat and pasta.

