

# le Jouleyant Malbec Réserve, 2022

AOP Cahors



*"When delicacy and fruit combine... All the qualities of Malbec from its land of origin."*

*BG Vigouroux*

drinks  
business  
MASTER  
WINEMAKERS  
2024  
TOP 100

Alcohol: 12,5%

Cellaring potential: 5 to 10 years

Service: 13 / 15 °C

Vegan

pH: 3,6

Total acidity: 3,26 mg/l d'H2SO4

Total acidity (tartaric US) : 4,89 mg/l

S02

Residual sugars : < 3 g/l

Closure: DIAM

## Terroir and Viticulture

From the two complementary terroirs of the Cahors appellation, the terraces of the Lot Valley and the limestone plateau, this wine benefits from a semi-continental climate with oceanic influences. The vineyards are all certified HVE3 (High Environmental Value).

## Vinification and aging

Stainless steel tank vinification of matured grapes, traditional pump-overs allowing for the extraction of dark color to define a distinct Malbec Reserve after one year of aging.

## Tasting note

Its robe is a dark red. Its nose, beautifully intense, is dominated by fruit aromas (black cherries) mingled with hints of spices. It's a fruit-forward wine, finishing with fine and elegant tannins. It can be stored in the cellar for several years to evolve into notes of blond tobacco.

## Food pairing

A delicious and luscious red wine, crafted from the finest terroirs of the Lot. Perfect for pairing with red meats, saucy dishes, or aged cheeses.

MALBEC RÉSERVE

le Jouleyant

Cultivé sur nos terres depuis plus de 2000 ans le Malbec est le cépage endémique de notre région.

Depuis 1857, ma famille a à cœur de mettre en valeur son patrimoine viticole historique et exceptionnel.

Dégustez l'excellence du Malbec français issu de ses terroirs d'origine et découvrez ses plus belles expressions au travers de variations de style que j'ai pris soin de sélectionner.

Toujours, délicat et gourmand, parfaitement ciselé, le Jouleyant est un vin français des plus charmeurs.

Bertrand-Gabriel Vigouroux



le Jouleyant BY BERTRAND-GABRIEL VIGOUROUX

@legouleyantmalbec\_