



## MALBEC



**Soil:** Calcareous-clay soil.

**Grape variety:** 100% Malbec. 4-year old vines.

A traditional grape variety from the southwest of France, it became famous as a single grape variety in Argentina where, with the wave of the new world style wines, it has become the most planted variety. Only a few French Domaines have bottled Malbec as a single grape varietal.

**History and Vinification:**

At Domaine de la Ferrandiere, the Malbec vines are 4 years old.

2007 is the very first harvest where the grapes have been vinified. The method of pruning and growing the vines the first 2 years is very important to the development of the vines as Malbec has a tendency to overproduce. We undertake a "green harvest" at the beginning of August to minimize the production of each vine and assure quality grapes. The vinification is short (six days) as we are focusing on developing the freshness of the fruit. The finesse of the skin allows us to do a full and fast extraction of the color, and produces soft tannins.

**Tasting:**

The color is deep and crimson; the nose is open and shows some nice red fruit flavor, cherry, plum; the mouth confirms the cherry taste with a nice touch of acidity and a hint of tobacco. The particular "terroir" of the Domaine - cold soil and sunny weather- as well as the vinification without oak, give an unusual character to this Malbec... which combines the fruit, structure, and freshness of a unique grape variety.

**Serving Suggestions:**

Served at 15°C with sausage, mixed-grilled barbecue, poultry and soft-ripened cheese.



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