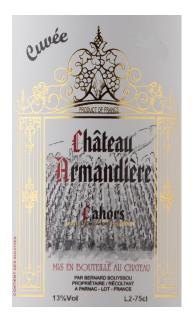
## CHÂTEAU ARMANDIÈRE CAHORS «CUVÉE CHÂTEAU»



Château Armandière is owned by fourth-generation vigneron Bernard Bouyssou. His 25 hectares of vines near the village of Parnac, the historic center of the Cahors appellation, are planted on the 4 terraces along the winding Lot River. He uses a combination of modern techniques and traditional sensibility - stainless steel tanks, barriques and large foudres for vinification and élevage - to make a range of wines of different character. The wines of Château Armandière are rich and powerful yet supple, enjoyable with a wide variety of foods, from simple chicken or beef on the grill to heartier soups and stews, roasts and game with sauces made with mushrooms and truffles.. The grapes are grown in the sandy clay soil of the first terrace along the Lot.

**Region:** Southwest **Appellation:** Cahors

Owner: Bernard Bouyssou

Established: 1997

Farming Practices: Sustainable

**Soil:** Sand, clay and silt

Vineyard: 10 ha

**Grape Varieties:** 95% Malbec, 5% Merlot

Avg Age of Vines:35 yearsYield/Hectare50 hl/haAvg Production:15,000 botttles

Vinification and Élevage: After harvest, the grapes go through a long, cool maceration. The Cuvée Chateau is made in a modern, accessible style, fermented and aged entirely in stainless steel

**Tasting Notes:** Deep dark fruit aromas of blackberries, cassis. Smooth on the palate with a refreshing, lively character. Full-flavored Malbec in an approachable style, fine tannins, soft finish.

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