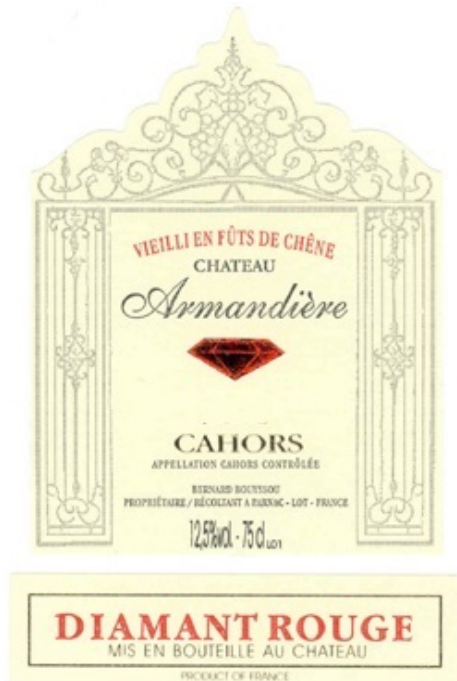


CHÂTEAU ARMANDIÈRE CAHORS «DIAMANTE ROUGE»



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:	Gravel
Vineyard:	5 ha
Grape Varieties:	100% Malbec
Avg Age of Vines:	45 years
Yield/Hectare	45 hl/ha
Avg Production:	10,000 bottles

Vinification and Élevage: After harvest, grapes go through a long cool maceration. The long cuvaison and fermentation take place in tank. Afterwards the wine is aged 3 months in oak barrels.

Tasting Notes: This wine is remarkably intense and round. Very well balanced. Intense and powerful, a nose ripe with black and red fruit gives way to smoke, tobacco and spices.

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