



Vignobles PELVILLAIN Frères

Château du Port « Cuvée Prestige »

Made to meet the authenticity of a great Cahors wine

Location: The 16 hectares (17.5 acres) vineyard is located on the third (3) terrace located on the northern end of the village of Albas which overlooks the Lot River from an altitude of 100 meters (305 ft). **CUVÉE PRESTIGE** derives from a six (6) ha. (15 acres) spot of vineyard established on gravelly terraces covered with ferruginous pebbles.

Varietal composition: Malbec: 100%

Vinification :

Hand-picked grapes. The harvest is completely de-stemmed. Traditional method.

The maceration - at controlled temperature - lasts about 3 weeks with permanent pumping-over of the must for an optimal extraction of aromas and colour. The final blend is effected after completion of the malo-lactic fermentation. Then aged in French oak casks (new and old) for 12 months before it is bottled.

The Wine:

- Inky dark ruby with purple hues.
- Open bouquet with aromas of ripe red and black berries and notes of oak and vanilla.
- On the palate, after a cool, mentholated attack, the wine shows a lot of power combined with finesse and elegance.
- The final reveals aromas of fresh youthful fruit and a silky texture

Serve at room temperature.

Ready to drink but can be laid down for 5 to 7 years after harvest.



**« Regional Trophy » Decanter 2014
Bronze Concours du Sud-ouest Castelsarrasin
90/100 Wine Enthusiast 2013 et 89/100 en 2014
Silver medal Malbec International 2013
and Bronze Vinalies France 2013**

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