

Product code: 1807

CROCUS, L'ATELIER, AOC CAHORS, FRANCE, 2014



Producer Profile

Crocus wines are a quest to redefine Malbec in its birthplace, combining old world, ancient terroirs with new world vision.

When internationally recognized winemaker Paul Hobbs and 4th generation Cahors vintner Bertrand Vigouroux decided to work together, they set out to offer a new interpretation of the Malbec of Cahors. Driven by their passion and expertise, the two men established Crocus to show the world how a single clone of Malbec can vary in three distinct terroirs and in the process create wines as special as they are individual.

Viticulture

A vineyard with plentiful sun exposure. Rock-strewn surface with two feet of red clay and iron concretions over calcareous flagstone and patches of blue clay with some vines on the banks of the Lot River on the third terrace, with sandy-clay soils formed in the Quaternary period. Poor soils with excellent drainage.

Winemaking

Traditional and long vinification. Fermentation in stainless steel tanks without barrel ageing.

Tasting Note

A nearly opaque wine with purple tints, offering a bright and harmonious nose redolent of Morello cherry, black plum and blackberries with a hint of ash and leather. The expansive palate is alive with fresh fig, raspberry and redcurrant finishing with earthy tannins with a touch of freshly cracked pepper. A rustic and well-structured wine, befitting to pair with a variety of cuisines.

Food Matching

Grilled red meat or a rustic beef stew such as daube de boeuf.



Technical Details

Varieties:

Malbec 100%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment