



Crocus, L'Atelier, AOC Cahors, France, 2021

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

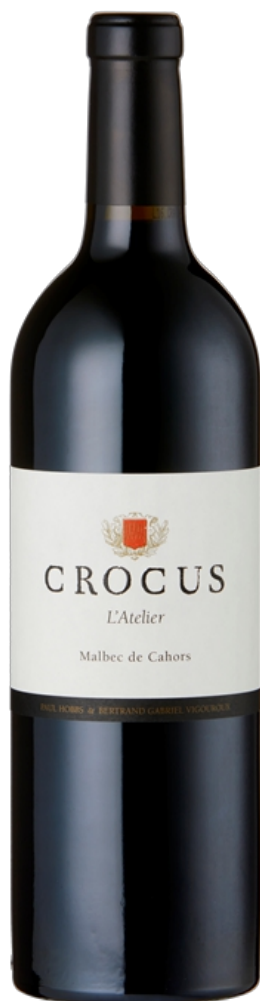
Traditional and long vinification. Fermentation in stainless steel tanks without barrel ageing.

Tasting Note

Inky, floral and refined with notes of plum and black cherry and sweet oak.

Food Matching

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



Product code: 1807

Technical Details

Varieties:

Malbec 100%



ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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