

Product code: 1808

PAUL BERTRAND, CROCUS LA ROCHE MÈRE, 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

Fruit is selected from the Plateau which is mainly composed of Kimmeridgian limestone. Reaching an elevation of 980 ft, these plateaus referred to as 'les Causses', contain an additional layer of iron rich clays with patches of rare blue clay, lending structure and energy to the wine.) and the 3rd Terrace (average elevation of 558 ft and is primarily composed of very ancient alluvial deposits - clay, pebble ("galets roulés") and sand. These elements bring bold, black fruit and supple tannins, adding roundness to the wine). Very high density planting 14,820 vines/acres (6000 vines/ha) 1.9 tons per acres (37hl/ha).

Winemaking

Hand-harvested between the October 1st -15th. Fermentation in very small stainless steel tanks and malolactic fermentation in barrel.

Tasting Note

Dark and profound with a deep amethyst rim. An intense wine with a large and complex aromatic palette of Gariguet strawberry and raspberry, setting the stage for flavors of aged balsamic, pure cacao and clove. The complexity unfolds with herbal notes of peppermint and cedar but also with floral elements of lilac and violet. This powerful and elegant wine is structured with balanced acidity, minerality, finesse and firm tannins displaying profound density. The long, pure, graceful finish is accented by a touch of black licorice, fresh tobacco, and ripe black plum.

Food Matching

Duck confit, Cassoulet and other pork and bean dishes, Flavoursome sausages with garlic.

Technical Details

Varieties:
Malbec 100%

ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 24 months

Type: French 225l:
Darnajou, Baron and
Taransaud.

% wine oaked: 100

% new oak: 100