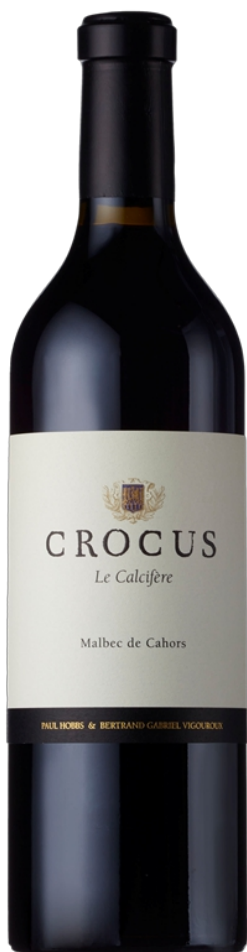


Product code: 1424

CROCUS, LE CALCIFÈRE, AOC CAHORS, FRANCE, 2015



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

The vines used to make this 100% Malbec wine average between 27 and 35 years old and are Guyot pruned to one arm at a density of 1,619 to 2,453 vines per acre. The grapes are grown on two distinct "Terroirs": Plateau: above the valley floor, with plentiful sun exposure. Rock-strewn surface with two feet of red clay and iron concretions over calcareous flagstone and patches of blue clay. Valley 3rd and 4th Terrace): Situated above the banks of the Lot River the third terrace is composed of sandy-clay soils formed in the Quaternary Period; poor soils with excellent drainage. As for the 4th terrace, it's composed of limestone screw from the plateau and some very ancient alluvial deposit and gravel from the river.

Winemaking

Fermentation in small stainless steel tanks. 3-day cold soak. Punch-downs and pump-overs for optimal soft tannin extraction. Total skin contact 22 days. The wine is barrel aged for 18 months in 50% new, 50% 1-year used French oak barrels.

Technical Details

Varieties:
Malbec 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 18 months

Type: French

% wine oaked: 100

% new oak: 50

Tasting Note

Deep purple, with touches of fuchsia on the rim. An intense malbec displaying aromas of red cherry, blueberry, rose petal, ripe Italian plum, black licorice and spice box. The palate is concentrated and bright, cascading with focused flavours of black cherry, red plum, milk chocolate, talc and hints of butterscotch and star anise, supported by fine-grained tannins.

Food Matching

Braised leg of lamb, Lamb shanks, Duck confit.