



DESIDERIUS

**MALBEC
CAHORS**

Appellation d'Origine Protégée
2018



Desiderius is an exceptional vintage, a tribute to the great bishop Didier de Cahors who, after having taken care of the royal treasure, succeeded his brother, back in year 630. He put his knowledge of rigorous administrative management at the service of his region. Thus, Desiderius de Cahors significantly contributed to winegrowing development ; the abundance of Cahors wine allowed its export and its international influence as from the Merovingian era.

This vintage is also a nod to its creator, Didier Pelvillain, who offers here, a divine nectar, resulting from years of observations of its terroirs, its vineyards and its grapes of Malbec.

Varietal composition : 100% Malbec.

Situation and soil : This vintage comes from a selection of three terroirs from the Causse and from the Terrasses with geological specificities.

Vineyard maintenance : grassing, disbudding, leaf-stripping

Picking : the grapes are totally destalked

Vinification : fermentation and maceration in thermo-regulated stainless steel tanks, during about 4 weeks, punching and sequential pumping are operated frequently in order to obtain an optimal extraction of aromas and fine tannins. Maturing in ovoid vats during 12 months

Ageing potential : discover now or wait to follow its evolution

Wine and food matching : great with tapas or throughout the meal with regional dishes, duck, game, red meat, cheese and spicy exotic dishes

Tasting : serve between 16 and 18°C. Ventilation is recommended

Vignobles Pelvillain – Desiderius 93/100

Inky bright purple colour. Spicy nose displaying pepper, clove, liquorice and meaty notes with violet, ripe dark blackberry and plum. Dense and concentrated palate with fine polish, integrated smoky oak notes and abundant dark fruit, and a layered and long finish. Delicious now but better in 5-10 years.



Andreas Larsson
BEST SOMMELIER OF THE WORLD
(2007 ASI)

