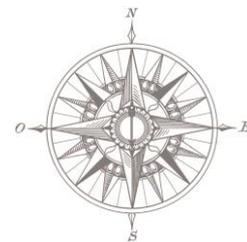




# GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE



# PIGMENTUM

## MALBEC

IGP Côtes du Lot



- Varietal:** Malbec (100%) Rosé
- Terroir:** This cuvee comes from selected vineyards' plots of Cahors that reveals the best Malbec terroir expression.
- Wine-Making:** It is a rosé of 100% Malbec. Although Malbec skins are very rich in color, the first juice of the wine press is pale enough to offer an alternative to the region's traditional red wines. The quick pressing of Malbec grapes permit to extract a pale juice. A cold vinification and a young bottling guarantee to this wine, freshness and refinement.
- Tasting:** This is a great wine to share with friends. It has a clear, brilliant pink color with vibrant nuances as well as a very intense red fruit bouquet. It is also very fruity on the palate (cherry and raspberry) with a long aftertaste.
- Food and Wine Pairings:** A naturally fresh wine that is enjoyable all year long. This delicious, light Malbec rosé makes a fruity, vivacious aperitif, and is also ideal with salads, white meats, barbecued meats, Asian dishes, and other spicy foods.
- Aging potential:** Drink young.
- Serving temperature:** 12°C / 54°F
- Rewards:**  
2014 : 85/100 Wine Enthusiast  
2012 : 86/100 Wine Spectator  
2011 : 84/100 Wine Enthusiast
- Range:** Pigmentum Malbec Rouge Cahors AOC, Pigmentum Ugni Blanc Colombard IGP Côtes de Gascogne, Pigmentum Malbec Rosé IGP Côtes du Lot, Pigmentum Gros Manseng IGP Côtes de Gascogne, Pigmentum Merlot Malbec Rouge Buzet AOC.

**Packaging:** 6 Packs

12 Packs

