

Château Eugénie

Cuvée de l'Aieul

This iconic Château Eugénie vintage is crafted from the estate's oldest vines, planted by our grandfather. This wine will captivate you with its aromas of macerated red and black fruits. On the palate, you'll rediscover the authentic taste of Cahors, structured with delicate tannins.

Pair with fine game, red meats, Quercy lamb, and mature cheeses.



APPELATION: AOP Cahors

VARIETALS: 90% Malbec, 10% Tannat

SOIL: Limestone Plateau and 3rd terrace of the Lot, clay-limestone

ELABORATION: Long maceration of 20 to 25 days. Aged in oak barrels for 16 months, 1/3 of which is in new barrels.

TASTING: Dark garnet color with beautiful depth. Expressive, intense nose with aromas of black fruits. Spicy touches with a background of violet and menthol. Concentrated substance on the palate, coupled with a polished texture and great freshness. Remarkable length. Ageing: 3 to 20 years.

PAIRING: Discover it with legs of lamb, duck, game and smoked meats, as well as strong cheeses.

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