

# Château Eugénie

## Tsar Pierre Le Grand

This wine is named after Tsar Peter the Great who, according to legend, cured his stomach pains with Cahors wine. A soft texture, blackberry and blackcurrant notes and coated tannins are the hallmarks of this refined Cahors. Excellent with stewed meats, duck, delicate dishes with slightly spicy or even exotic flavors.



**APPELATION:** AOP Cahors

**VARIETALS:** 85% Malbec, 15% Merlot

**SOIL:** 3rd terraces of the Lot, half-slopes of clay-silica-limestone and ferruginous red clay.

**ELABORATION:** Maceration for 15 to 20 days in temperature-controlled vats with programmed pumping-over. Maturation in stainless steel vats and oak barrels for 14 months. Fining or filtration before bottling.

**TASTING:** Beautiful ruby color. Fine, elegant wine with black berry and blackberry aromas underlined by hints of sweet spices. A silky wine, well-balanced between finesse and depth. Cellaring: up to 15 years.

**PAIRING:** Serve with sauces, marinated/grilled meats and vegetables. Excellent with spicy or sweet & sour dishes. Serve between 16 and 18°.

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