



# GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE



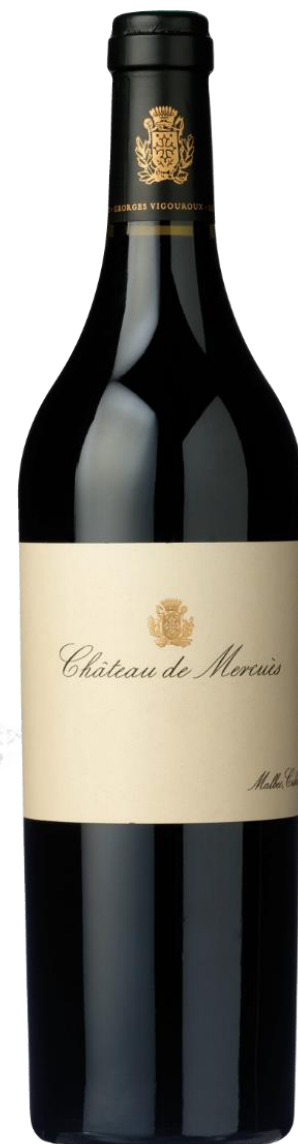
CHATEAU DE MERCUÈS

GEORGES VIGOUROUX  
GRANDS VINS & AGRITOURISME



## *Icone* **WOW**

MALBEC de CAHORS  
Appellation Cahors Contrôlée



**Varietal:** Malbec (100%)

**Terroir:** The vineyard is planted in a superb silty-clay terroir ideal for wine growing. The vines are located on the third terraces of the Cahors valley and its density is extremely high with 6666 vines/ha. On those vineyards, we selected the best rows.

**Vine:** Vines aged 30 years to produce the best malbec of Cahors.

**Wine-Making:** The grapes are picked by hand with the greatest of care and sorted after destemming. Winemaking is done according to the highest standards. The grapes are macerated at 8°C for 3 days prior to fermentation. Pigeage (punching down the cap) and pumping over guarantee good extraction of tannin and color. Malolactic fermentation takes place in barrel, where the wine is slowly aged for 24 months.

**Tasting:** Intense, brilliant color that leaves no doubt as to the quality of this Malbec. Elegant, refined, and voluptuous are the best words to describe Cuvée Icone WOW.

**Food and Wine Pairings:** If you are seeking a prestigious wine for exceptional dinners, this outstanding cuvée will accompany the most refined dishes. Black truffles, foie gras, duck breast, or Quercy lamb are perfect pairing for this unique Malbec. Its silky tannin and finesse also go beautifully with beef fillet.

**Aging potential:** More than 20 years

**Serving temperature:** 17-18°C / 62,5-64,5°F

**Rewards:**  
2011 : 90/100 Wine Spectator  
2010 : 93/100 Wine Enthusiast  
2009 : 93/100 Wine Enthusiast

**Range:** Chenin blanc doux, Chenin blanc sec, Le Vassal de Mercuès, château de Mercuès Grand vin, château de Mercuès Malbec 6666, château de Mercuès Icone WOW.

**Packaging:** Single Pack



3 Packs

