Château Lagrézette

Seigneur de Grezette

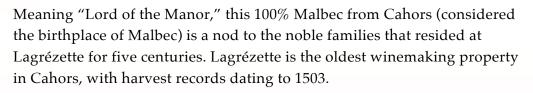
Château Lagrézette

Le Pigeonnier



Seigneur de Grézette Malbec





Proprietor Alain-Dominique Perrin, former CEO of Cartier, has spent 40plus years working with renowned oenologist Michel Rolland elevating the Malbec expression to world-class quality. The two studied and cultivated each Lagrézette parcel uniquely to perfect production. No estate is more synonymous with high-end French Malbec than Château Lagrézette.

Region: Sud-Ouest

Appellation: Cahors

Vine Age: 20 Years

Varietal: 100% Malbec

Soil Type: Silt-clay and Gravel

Alcohol: 14%

Sizes: 750ml

UPC: 3555820565187

Closure: Cork

Food Pairing: Charcuterie, Juicy burgers, Melted cheese (esp. Blue Cheese), Chili, hearty fare

Vinification: Aged 6 months in stainless steel including malo. 4 weeks maceration

Tasting Notes: Modern, smooth style of Malbec; much more approachable than Cahors of the past. Packed with fruit; silky tannins; laced with crisp acidity. Rich berry. Poised & Elegant.

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90 Points. Wine Enthusiast: "Made to show a softer side to Malbec. Fruity and crisp, with open black-plum and berry flavors and texture very much there to support the fruitiness."

Selected & Imported by

SEIGNEUR DE GREZETTE

