



CHÂTEAU VINCENS

Cahors Les Graves de Paul

The Lot carves a picturesquely steep valley through Cahors and vigneron frequently speak of the qualities of four distinct terroirs – three geologic terraces formed by erosion cause by the Lot and the plateau above them. As you get closer to the river the soils become fertile and rich with nutrients. Moving up the slope, one finds more limestone and poorer soils and the wines increase in structure and intensity. Vineyards on the plateau are the most structured as they are planted on Kimmeridgian limestone – the same “chalk line” that stretches from Cahors and Monbazillac through Sancerre and up to Chablis and the Aube.

Château Vincens, owned and managed by the young and dynamic Philippe Vincens, has quickly become a leader in Cahors thanks in large part due to their viticultural practices as well as the location of their vineyards on the plateau above the Lot river valley. The winds are so strong at these higher elevations that the vines remain quite dry and don't suffer from the mold and rot issues that vines further down the hillsides are subjected to. Grown on chalky clay soils over Kimmeridgian limestone bedrock and relying almost entirely on Malbec, one would think that the wines of Château Vincens would be old-fashioned, backward and overly tannic but by some magic Philippe has managed to make wines that are lush, pure examples of Malbec that still smell and taste like the soil of France. Totalling close to 40 hectares in size, the vineyards of Château Vincens are planted in harmony with the landscape to take advantage of the prevailing winds while preventing erosion of their soils. The ground between their vine rows alternates between tilled soil and grass which retains water and heat, but leaches nutrients – one of the many sustainable farming practices employed at the estate.

If any wine in our portfolio could shrug off 100% new French oak, it would be the Graves de Paul from Château Vincens. Coming for their oldest vines which typically produce fewer and smaller clusters with thicker skins, this 100% Malbec is carefully harvested by hand in several passes and carefully sorted at the cellar to insure even ripeness in the berries that make it into the fermenter. Fire up the grill or lay it down for a few years – either way you'll be rewarded with a rich and powerful example of Cahors.

ORIGIN

France

APPELLATION

Cahors

SOIL

Clay limestone

AGE OF VINES

40-45

ELEVATION

300 meters

VARIETIES

Malbec

FARMING

Sustainable

FERMENTATION

Hand harvested in several passes, sorted, cold pre-fermentation maceration, fermentation in tank, manual pigeage, 20-30 day maceration

AGING

20-22 month in new French oak barrels

ACCOLADES

92 – 2009 Cahors Les Graves de Paul – Wine Enthusiast



JON-DAVID HEADRICK
SELECTIONS