



# le Gouleyant

## Malbec Clara, 2024

Vin de France

### Terroir and viticulture

The wines in this cuvée come from estates planted in the northern and southern regions of Occitanie on clay-limestone soils. The different macro-climates enrich the blend with complementary expressions of Malbec.

### Vinification and aging

Harvested at technological maturity. Cold vinification with 72h maceration. Alcoholic fermentation in liquid phase for light color and low tannin content.

### Tasting note

Light ruby in color, Clara's tone evokes the gourmandise of a cuvée with flavors of fresh fruit compote. Refreshing, to be drunk at 13°C, this four-vinification cuvée is designed to quench thirst.

### Food pairing

A light, fresh red to drink with summer aperitifs and grilled meats.



**Service: 13 °C**  
**Cellaring: 2 to 3 years**



**Alcohol: 12,5%**  
**pH: 3,5**  
**Total acidity: 3,8 mg/l d'H2SO4**  
**Total acidity (tartaric US): 5,7 mg/l**  
**SO2: 60 mg/l**  
**Residual sugars: 0 g/l**  
**Closure: DIAM**  
**Vegan**

BY BERTRAND-GABRIEL VIGOUROUX



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