

# le Gouleyant

## Malbec Sobre

Dealcoholized 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

Vinification after cold maceration, pumping over to extract the fruit. Quick bottling to keep the wine fresh and fruity all year round.

### Tasting note

Malbec lends itself well to the dealcoholization process, which preserves its original nature. Fresh, greedy, with a long finish and notes of black fruit and spices.

### Food pairing

Malbec Sobre goes perfectly with mushroom risotto or roast chicken.



**Service: 14 °C**  
**Cellaring: 3 years**



**Alcohol: < 0.5%**

**SO2: 90 mg/l**

**Closure: DIAM**

**Vegan**

BY BERTRAND-GABRIEL VIGOUROUX



[www.legouleyant.com](http://www.legouleyant.com)



@legouleyantmalbec\_