

le Gouleyant

Malbec Argentin, 2019

Mendoza

Terroir and viticulture

Argentina is now the world's leading producer of Malbec. Since the introduction of the grape variety by French agronomist Michel Pouget in 1868, the Cadurcian vine has expressed itself perfectly here, producing wines as fine as those made in France. With Le Gouleyant Malbec Argentin, the love affair with Malbec aficionados is soaring. Produced in the provinces of Lujan de Cuyo and Maipu, it is grown in a semi-desert, continental climate.

Vinification and aging

Vinification was carried out with the greatest care, favoring gentle extractions and long fermentations.

Tasting note

This wine has all the hallmarks of an Argentinian Malbec: a dark, garnet-red color, and aromas of ripe fruit and spices on the nose. On the palate, it's fruity with supple, mellow tannins.

Food pairing

An ideal partner for the assados (grilled meats) and other empeñadas of its native Argentina, this wine is ideal for a discovery among friends as an aperitif, or with more traditional dishes such as baked lamb or roasted veal chop.



Service: 16/17 °C
Cellaring: 3 years



Alcohol: 13,5%

pH: 3,79

Total acidity: 3,51 mg/l
d'H2SO4

Total acidity (tartaric US):
5,27mg/l


SO2: 90 mg/l


Residual sugars: 0,6 g/l

Closure: DIAM

Vegan

BY BERTRAND-GABRIEL VIGOUROUX

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