

# le Gouleyant

## Malbec Pur Fruit, 2023

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 macroclimates enrich the blend with complementary expressions of Malbec.

### Vinification and aging

Vinification in stainless steel vats, cold berry infusion, short maceration to extract a "Pur Fruit" expression of primary aromas and offer a lot of gourmandise.

### Tasting note

A dark color for a generous wine. The nose of black fruit and blackcurrant offers delicate, coated, creamy tannins. Serve slightly chilled, 14/15°C.

### Food pairing

An intense, fruity red wine, perfect as an aperitif or with grilled meats.



**Service: 13/14 °C**  
**Cellaring: 2 to 3 years**



**Alcohol: 12,5%**  
**pH: 3,4**  
**Total acidity: 3,14 mg/l**  
**d'H2SO4**  
**Total acidity (tartaric US):**  
**5,12 mg/l**  
**SO2: 110 mg/l**  
**Residual sugars: <3 g/l**  
**Closure: DIAM**  
**Vegan**

BY BERTRAND-GABRIEL VIGOUROUX



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