

# 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 macroclimates 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: < 5%**  
**SO2: 90 mg/l**  
**Closure: DIAM**

**Vegan**

BY BERTRAND-GABRIEL VIGOUROUX

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

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