

GEORGES VIGOUROUX AOP CAHORS «LE GOULEYANT»



WINEMAKER

Bertrand Vigouroux

WINE REGION

Sout West

STORY

Georges Vigouroux and his son, Bertrand Gabriel, are Malbec specialists. They produced the “Gouleyant” (or “easy to drink” in French) to offer consumers a Cahors that highlights Malbec, the variety grown in Cahors for over 2,000 years. This “black wine” has flowed through the veins of four generations of Vigouroux, who are the undisputed experts in France for these dark-coloured wines. This family has been perfecting the symbiosis between Malbec grapes and ‘terroir’ since 1887.

VINEYARD

Tawny sands and boulbènes bring together alluvium and clay soils. With an oceanic and temperate climate, the Gers is in a privileged position: just the right amount of sun, rain and coolness.

VINIFICATION

This very crispy wine is made via very advance winemaking processes, with cold fermentation in non-oxidative system to preserve the fruit and the finesse of sauvignon.

TASTING NOTES

Gouleyant white has a beautiful crystalline pale color. This wine is a very seductive Sauvignon Blanc. The nose is appealing with exotic fruits and citrus aromas. The mouthfeel is nicely balanced between acidity and fruitiness, the finish is persistent and refreshing.

FOOD PAIRING

It pairs well with shellfish, seafood and grilled fish or fish in sauces. It is also an ideal companion for poultry of which the Gascogne is a leading producer: an opportunity to suggest a menu with ingredients from the same region.

QUICK FACTS

VARIETY

100% Sauvignon Blanc

AGING

Stainless Steel

