

CHÂTEAU VINCENS **2015 Prestige Cahors**

Tasting Notes

Dark red colour. The wine has juicy mulberry, dark plum and ripe cherry flavor and notes of vanilla and spices. Cahors 2014 is medium to full bodied wine, soft on the palate with silky tannins. Hint of smoke with a long and intense finish.

Food Pairing: Roast duck and lamb.

Technical Data

Varietal: 85% Malbec, 15% Merlot

Alcohol: 13.0%

Region: Southwest

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Chateau Vincens Prestige Cahors 2014

Rated 90 & Silver, Decanter World Wine Awards 2017

"Plummy and vanilla oak nose; ripe dense liquorice black fruit, spicy, lush and medium-bodied palate. Fruity finish, pproachable and young."

Available through Vintages +272427

Rated 89, Roger Voss, Wine Enthusiast, June 1, 2018

"Malbec, Merlot and Tannat come together to make this wine offering flavors of black fruit and cinnamon. Its tannins are fully integrated into the cushioning berries, allowing just enough structure to give the wine shape. Drink this rich and attractive wine from 2020."

Rated "88 & Magnificent Meat Pizza Wine", Nathalie MacLean, September 1, 2018

"Château Vincens Prestige 2015 is a robust, rich and smoky 80% Malbec and 20% Merlot red wine blend. Great structure with grippy tannins. Look for dark berry, dark plum, dark chocolate and anise flavours on the palate. Pair with a slab of roast beef.

Food pairings: beef stew, sausage cassoulet, meat lover's pizza.

Magnificent Meat Pizza Wine"

Available through Vintages +272427

Rated 87.5, Michael Vaughan, Vintage Assessment, September 2018

"Extremely deep intense purple colour. Slightly spicy, baked plum-apple nose with some cedary notes. Dry, medium bodied, quite well structured, slightly spicy, somewhat peppery, intense, youthful, still somewhat terse, dried plum flavours with a lingering, crisp, sandalwood-tinged finish. This still youthful blend of 80% Malbec and 20% Merlot has 13.5% alcohol and 3 g/L residual sugar. You can safely ignore the dated tasting note appearing in the Vintages Catalogue."

Available through Vintages +272427

Gold - Feminalises 2017

Available through Vintages +272427



Vintages Reviews

Gold - Concours Lyon 2017

Available through Vintages +272427