



# CROCUS

La Roche Mère

## ATTRIBUTES:

**Country:** France

**Wine region:** Occitanie

**Appellation:** AOP Cahors

**Colour:** Red

**Grape varieties:** Malbec (100%)

## AGING POTENTIAL:

15 years or more

## OPERATING TEMPERATURE:

16-17°C

*La Roche Mère is the first wine born from the meeting between Paul Hobbs and Bertrand-Gabriel Vigouroux. Driven by a common desire to highlight Cahors' potential through meticulous vineyard management and winemaking, the two men have selected the best micro plots from prized terroirs to showcase their interpretation of Cahors' Malbec.*



## TERROIR:

Selected grapes from the plateau and the 3rd terrace of the valley, respectively kimmeridgian limestone soils enriched with iron red clays and Mindel soils made of pebbles, clay, sand and iron concretions. High density planting in the vineyard, up to 6 000 vines/hectare.

## VINIFICATION:

Grapes are selected from the plateau and 3rd terrace and hand harvested. 3-day cold soak, 25-days total maceration and fermentation in very small stainless steel tanks. 24 months in 100% new Darnajou, Baron and Taransaud French oak barrels (225 L).

## TASTING NOTES:

Dark and profound with a deep amethyst rim. An intense wine with a large and complex aromatic palette of Gariguette strawberry and raspberry, setting the stage for flavors of aged balsamic, pure cacao and clove. The complexity unfolds with herbal notes of peppermint and cedar but also with floral elements of lilac and violet. This powerful and elegant wine is structured with balanced acidity, minerality, finesse and firm tannins displaying profound density. The long, pure, graceful finish is accented by a touch of black licorice, fresh tobacco, and ripe black plum.

