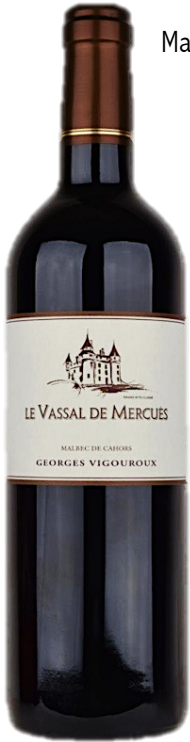


GEORGES VIGOUROUX CHÂTEAU DE MERCUÈS, LES AILES DE MERCUÈS



Malbec and Merlot. Les Ailes de Mercuès has a strikingly dark color that looks almost black. Its complex aroma is reminiscent of fruits such as cherry, currant and dried plums. In the mouth it is very elegant and fruity with velvety tannins. Full bodied. Lingering finish with peppery and spicy notes. Goes extremely well with chicken stew, pâté with bitter chocolate, or fillet of veal with piperade or grilled eggplant.

The vineyard is planted in a superb silty-clay terroir ideal for growing. The parcels are located on the third terraces of the Cahors Valley. The vinification of this second wine of château de Mercuès is conducted with a traditional method and very rigorously. It is followed by an aging of 10 month in stainless steel tanks.

For four generations, the “black wine” has been flowing through the Vigouroux family’s veins. Owners of 360 acres of vineyards in Southwestern France, the Vigouroux family are the specialists in France when it comes to producing Malbec wines. Georges Vigouroux was the third generation to head up the Vigouroux wine brokerage firm, originally started in 1887. Georges was the first to develop sales of bottled wine in the 1960s, but his heart was in the vineyards. In 1971 he planted his first vines in Cahors. Since then he has worked ceaselessly to promote the Malbec wines of Cahors, and eventually came to oversee four different domaines. Since 1989 Georges’ son, Bertrand-Gabriel, has worked alongside his father. With training in oenology and management, he brought a new level of attention and refinement to the vineyard and to cellar techniques. In 2000, he took over the daily running of the firm from his father. Now Bertrand-Gabriel manages the estates with the same passion as his father, maintaining tradition while introducing innovative methods.

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Tasting Note:

GEORGES VIGOUROUX
CHÂTEAU DE MERCUÈS, LES
AILES DE MERCUÈS

Malbec & Merlot. Complex aromas of cherry, currant & dried plums; very elegant & fruity with velvety tannins; full bodied; peppery & spicy notes on the lingering finish.

Shelf Talker:

GEORGES VIGOUROUX
LES AILES DE
MERCUÈS



Malbec & Merlot. A strikingly dark color that looks almost black. Complex aromas reminiscent of cherry, currant & dried plums. In the mouth it is very elegant & fruity with velvety tannins. Full bodied.

Lingering finish with peppery & spicy notes. Goes extremely well with chicken stew, pâté with bitter chocolate, or fillet of veal with piperade or grilled eggplant.

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