



THE NEW GENERATION

Clear-headed, resolutely bold and fearless adventurers... we, the 5th generation, are committing the estate to organic and ecological practices, fully mindful of risks, but also the rewards, that come with it.

LES GAILLARDS MALBEC

Label: Pays d'OC IGP | CL: 75 cl | Ready to drink: 1-2 years

Varietals: 100% Malbec.

Vineyard: This variety, native to southwest France, is planted at the base of a hillside on a soil of sandstone sediments combined with red clay. Its slightly capricious production requires close control to extract the wonderful body and roundness.

Vinification: Traditional fermentation, maceration for three weeks with carefully sorted grapes.

Tasting: The character is marked by a hint of liquorice with a floral note of violets. An easy drinking but well-constructed wine with a marked freshness and a bittersweet finish.

Pairing: An ideal partner for veal with liquorice bark, or roast quail. Soft cheeses.

Serve at 16°C in summer, 18°C in winter.



Agriculture France
FR-BIO-20

SAS DOMAINE PUJOL

8 bis avenue de l'Europe 11 800 SAINT-FRICHOUX | T : 04 68 78 15 30 | E : info@domainepujol.com | www.domainepujol.com

Alcohol abuse is dangerous to your health. Enjoy responsibly.