

GEORGES VIGOUROUX

Vin de France “Le Gouleyant”



Winemaker

Bertrand Vigouroux

Wine Region

South-West

Story

In Cahors, the prized Malbec wine is known for its deep black hue, a tradition that dates back to Eleanor of Aquitaine in the Middle Ages. The Vigouroux family has carried on this legacy for four generations. Georges Vigouroux and his son, Bertrand Gabriel, are experts in Malbec, and they crafted Gouleyant, a Cahors wine that highlights the local Malbec variety cultivated for over 2,000 years.

Vineyard

The grapes for this cuvée are sourced from vineyards across northern and southern Occitanie, planted on clay-limestone soils. The region's diverse climates contribute complementary expressions of Malbec, bringing balance and complexity to the final blend.

Vinification

Fermented in stainless steel tanks, with a cold berry infusion and short maceration to preserve the wine's pure fruit character. This gentle approach enhances the primary aromas while creating a fresh, fruit-forward, and approachable style.

Tasting Notes

Dark cherry red color in the glass. The nose is very powerful with notes of ripe red and black fruit. On the palate, the attack is tender and fruity with notes of ripe cherry. The tannins are present but round and velvety.

Food Pairing

This wine is ideal with hearty meat and vegetable casserole dishes, slow roasted meats and aged hard cheeses such as cheddar or Gouda.

QUICK FACTS

Variety

100% Malbec.

Aging

Stainless Steel Tanks.

