

LIONEL OSMIN

LIONEL OSMIN CAHORS MALBEC

CAHORS • SOUTHWEST • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Lionel Osmin & Cie is pleased to present its range of 100% French Southwest wines, developed from very special local grape varieties. This offering is unique, coherent, structured, and ambitious for this production area. It plays on the inimitable identity of rare grape varieties, from a terrain just waiting to show what it can do and producing a unique taste experience well worth discovering.

Wine Making

The variety needs more heat than either Cabernet Sauvignon or Merlot in order to fully ripen. However in suitably warm conditions Malbec typically ripens midway through the growing season. As it is so sensitive to its growing environment, the level of ripeness has a considerable effect on the structure of the eventual wine.

Food Suggestions

Pairs well with beef, lamb, and poultry dishes.

TASTING NOTES

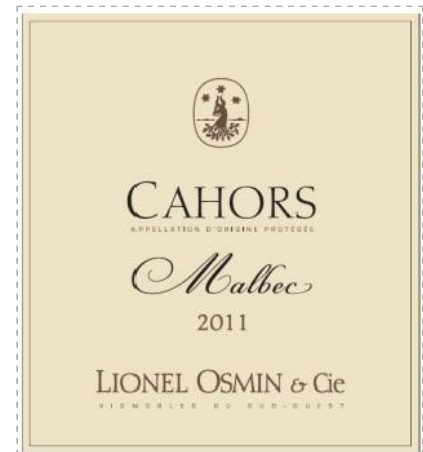
A rich and dense wine that has concentrated black fruits, firm tannins and bold, juicy richness. The wine is balanced, with its structure showing well against the fruit. Drink from 2021.

Malbec grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13
- Class: Red

WWW.OSMIN.FR/QUISOMMESNOUS

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

