

LIONEL OSMIN

2020

LIONEL OSMIN 'LA RESERVE' SOUTHWEST FRANCE MALBEC

SOUTHWEST FRANCE • FRANCE • 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

Though not a late ripener, Malbec is particularly susceptible to early frost. It is also prone to coulure (the failure of grapes to develop after flowering due to adverse weather) and downy mildew. However when all goes well, yields can be high. It seems to produce its darkest most tannic expressions in limestone soil as found in Cahors.

Food Suggestions

Pairs well with aperitif, tapas, charcuterie, country salads, poultry, steak tartare, stuffed vegetables, roasted and grilled meats, pork chops, veal chops, lamb chops, meats in sauce, soft cheeses.

TASTING NOTES

Modern style for Malbec: seductive, colorful, fragrant, ample and rich. Very easy to access, can be served chilled. CLASSIC – PULPY – FULLY – ACCESSIBLE – DARK FRUITS – CORE – SPICES.

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

