



TECHNICAL SHEET

AOP CAHORS – Château Bovila "Prieuré de Bovila"

(red)

Since 2001, the family estate is run by the two brothers Olivier and Pascal Pieron. They have been very involved in the qualitative development and the global revival of the Cahors appellation.

Conscious of the wealth of their land, they manage to develop exceptional wines with a remarkable regularity. The 20 hectares of vines in Bovila are situated on one of the best terroir of the appellation, perfect to let the Malbec express itself.

Grape varieties: 100% Malbec

Alc. by Vol.: 12,5% Vol.

Harvest and vinification:

Disbudding (selection of the branches) and desuckering (suppression of growths) by hand.

Traditional vinification, without filtration.

Racking every 75 days the first nine months.

Aged in French oak barrels for 12 months.

Tasting notes:

Shiny robe and a very powerful and fine nose, characterized by toffee, spice and candied strawberry.

Supple, the mouth is well balanced between the wood and the wine, with sensitive and merge tannins.



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