



**APPELLATION**

AOC CAHORS

**COLOR**

RED WINE

**VINTAGE**

2022

**FARMING**

ORGANIC

**VINE AGE**

25 YEARS

**VARIETAL**

100% MALBEC

**ALCOHOL**

12.5%

**SOIL**

CLAY & SAND

**FERMENTATION**

GRAPES ARE DESTEMMED  
MACERATION OF 10 DAYS.  
FERMENTED WITH NATURAL YEASTS.

**AGING**

6 MONTHS IN CONCRETE TANK.  
FILTERED. UNFINED.

**SO2**

18 MG/L

**AGING POTENTIAL**

3 YEARS

**CASES PRODUCED**

1660 CASES

## **JOUVES & CROISILLE**

JOUVES & CROISILLE, MALBEC DE SOIF

### **THE STORY**

Jouves & Croisille is the brain child of long time friends Fabien Jouves, Germain Croisille and his brother Simon. Fabien and the Croisille brothers both share the same philosophies when it comes to farming, vinification and the future of the cahors appellation. The Croisille and Jouves family both farm about 30 hectares using organic and biodynamic practices. Wanting to make something together for quite some time now - outside of their family estates - they've chosen to collaborate and create a new project using friends grapes who farm the same way.

Fabien Jouves' first vintage was in 2006, Germain not far behind in 2007. The vinification process is non-interventionist and occurs naturally with spontaneous yeast. Various vessels are used to age the wines: concrete tanks, barrels or large foudres depending on the wine's personality. When it comes to the style of winemaking - Even though Cahors is physically closer to the Bordeaux appellation - they choose to look towards burgundy or northern rhone for inspiration. Similar to Burgundy, they focus on showcasing the various differences in soil composition and even choose to use burgundy bottles rather than bordeaux.

As the new faces of cahors - they feel it's their responsibility to show the world the true expression of cahors and the real beauty of malbec, pure and unadulterated.

