



JUVES & CROISILLE

COT A COT

THE STORY

Juves & Croisille is the brain child of long time friends Fabien Juves, 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 Juves 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 Juves' 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.

APPELLATION

AOC CAHORS

COLOR

RED WINE

VINTAGE

2020

FARMING

ORGANIC

VINE AGE

35 YEARS

VARIETAL

100% MALBEC

ALCOHOL

12%

SOIL

LIMESTONE

FERMENTATION

GRAPES ARE DESTEMMED.

MACERATION OF 20 DAYS.

FERMENTED WITH NATURAL YEAST.

AGING

18 MONTHS IN OAK CASK.

FILTERED. UNFINED.

SO2

10 MG/L

AGING POTENTIAL

10 YEARS

CASES PRODUCED

200 CASES

