

PROBUS

Estate Bottled—AC Cahors

In the 3rd century Probus was a roman emperor who allowed winegrowers to plant vineyards once more in Quercy. As a tribute, Jean Baldès has created the first 100% Malbec in 1976. This prestigious pure malbec cuvée is the finest expression of Cahors wines and a reference for the Malbec grape. Rich, dense yet elegant, Probus is a landmark in the region.

Vineyard and Region: Cahors, South-West France.

Grape Variety: 100% Malbec; century-old vines, on the best parcels of the estate.

Terroir: 3rd Terrace; clayey-siliceous and clayey-calcareous soil with iron ore on gentle slopes.

Work of the vine and winemaking: Certification: High Environmental Value. Environmentally friendly and traditional growing methods with hand-picked harvest. Vatting time from 20 to 25 days. 12 months in French oak barrels. Following tasting from each cask, only the very best are chosen.

Tasting Notes: Intense and lively nose with flavors of cassis, plum and subtle oaky aroma. Concentrated but very suave palate with splendid fruit and spice flavours. Complex structure with opulence and velvety tannins. Powerful finish.

Food Pairing: Can be drunk young if decanted, but is made to be laid down. Ideal with game, lamb, duck and cheeses.



“On the palate excellent structure and length, power and elegance well combined, modern classic style”

Markus Del Monego, Best Worldwine Sommelier

Tasted- 93 points

Wine Enthusiast - 93 points