

2017 Chateau Pinteraie Fut de Chene AOC Cahors

The Burc Family

A manuscript leather parchment, written in Latin in 1456, proves that at that time the Burc family was already the owner of land around Cahors. All this is confirmed by deeds of vineyards from 1663 and 1838. Since then, generations of wine makers have followed on this predestined land. Nowadays, the 5th and 6th generations work together. Anne & Emmanuelle have decided to give their support, their help and their knowledge to this family venture.

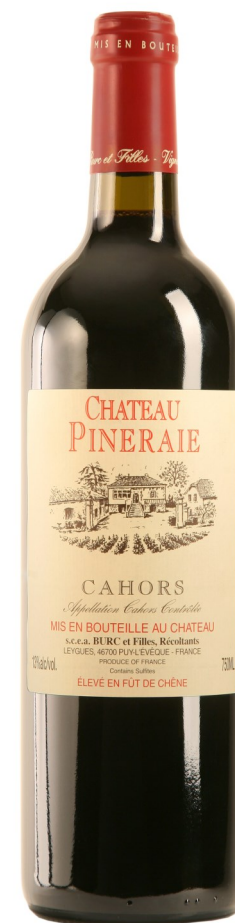
The Wine Making

All the grapes, harvested either by man or machine, are hand sorted. **Le Châteaux Pinteraie** is vinified using the stainless steel tanks during 15 to 20 days. The vatting time is long when the raisins are healthy and has been picked in good maturity. This makes possible a higher and always controlled temperature of maceration in order to extract to best of the grapes. It is then aged in 12 to 18 months in new wood casks. The casks are renewed every year by third, meaning we have casks of 3 different ages in order to get a well-integrated woody taste and the better balance woody-wine. Our aim each year is to obtain 150 000 bottles.



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Retail Price: \$19.95

(Price subject to change without notice)

Product # 78725

Release Date: Sept 4, 2021

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Variety: 85% Malbec 15% Merlot

Vintage: 2017

Region: The 45 hectares of Pinteraie are on the 2nd and 3rd terraces and on the limestone plateau. A dozen hectares are placed on the commune of Lacapelle Cabannac. The lower parts of the vineyard are clay while the higher parts are clay, limestone and hard flint.

Winemakers: Anne and Emanuelle Burc

Vinification: Healthy, well ripened grapes harvested to ensure quality is maintained during high temperature maceration and long fermentation. Controlled extraction of all essential components ensures optimum maturation in oak barrels, 20% of which are new.

Alcohol: 13.5%

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ACCOLADES:

2019 Decanter World Wine Awards:

Bronze

Tasting notes: Liquorice, black pepper, sage, thyme and tarragon nose. The palate is fleshy and soft-textured with integrated alcohol and in-check tannin. Quite classic but approachable.

Hachette Guide 2019: 2 Stars

Open, fruity and finely oaked wine. Long, fleshy, ample and well structured on the palate

1920 Harvest