

## 2021 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.

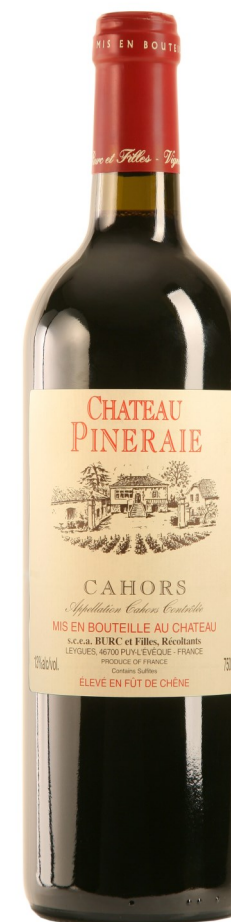
### *The Wine Making*

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: \$20.95**

(Price subject to change without notice)

**Product # 78725**

**Release Date: Jan 6, 2024**

## 2021 Chateau Pinteraie Fut de Chene AOC Cahors

**Variety:** 100% Malbec

**Vintage:** 2021

**Region:** The 34 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 for 12 months in oak barrels, 20% of which are new.

**Alcohol:** 14%

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### **ACCOLADES:**

**Wine Align:**

**Sara d'Amato: 90 Points**

“Violets, licorice and oak mark the nose of this flavourful Cahors malbec, followed by notes of black pepper, sour plum and graphite. Elegantly structured with semi-firm acids and fine-grained tannins. A memorable florality permeates the finish of very good length. Best now to 2026.” Tasted January 2024.

**Michael Godel: 90 points**

“Nice and fresh, malbec of high acid meets solid fruit substance right here. Tart and taut, floral and youthful, fruit both red and blue so that all the shades and flavours are gifted with promise. No real structure to speak of nor does there need to be. This is delightful and oh so drinkable stuff. Drink 2024-2026.” Tasted January 2024.



1920 Harvest