

**VIGNOBLES PELVILLAIN DOMAINE DU THERON CUVÉE PRESTIGE  
2018/\$18.99**



**DESCRIPTION**

Albas, a beautiful village in the heart of the Lot valley and the Cahors vineyards, which was for a long time one of the most important wine trading ports to Bordeaux, is the cradle of my maternal ancestors. The latter cultivated vines but also saffron and tobacco.

The wine-growing territory of the Lot Valley is a vital artery for its inhabitants and the region, which has experienced splendor and difficulties according to the history of France, diseases, and climate. In 1968, my grandparents passed on the land and vines to their daughter, my mother, Odile Pelvillain. Together with my father Claude, they developed and expanded the family vineyard. My family then became a major player in contemporary history and the renaissance of Cahors wine.

During my childhood, in 1971, Cahors wine obtained the appellation d'origine contrôlée. It was the beginning of a new era in which I joined the family vineyard at a young age. In 1978, I took part in the 1st BOTTLING AT THE PROPERTY - of the PELVILLAIN vineyard. "I have the vine in my blood, I will be a winemaker."

In constant contact with the winegrowers of the Cahors revival, I have immersed myself in the dynamics that drive them, and I have learned in the field. The quest for consistent quality and excellence for both our vines and our wines is our daily life.

My work does not stop in my vineyards or in my cellars. A wine appellation also lives and evolves thanks to the reflection and action of volunteers, including myself, within regional bodies, such as the U.I.V.C (Union Interprofessionnelle du Vin de Cahors) and the F.D.V.I. du

Lot (Federation of Independent Winegrowers). In addition, as a member of the Expert Jury, I regularly do blind tastings of Cahors wines, the results of which are a basis for the winegrowers' work.

Finally, in 2002, the Confrérie des Vins de Cahors inducted me as a Knight. Quickly becoming a member of its Grand Council, I now have the honor of being its Grand Master. My goal is always to promote and discover the virtues of our terroir wines for as many people as possible.  
-Didier Pelvillain

The 12-hectare vineyard, overlooking the village of Prayssac, is partly established on plateaus composed of limestone, clay, iron oxide and pebbles which ensure excellent drainage, and another part below on terraces comprising clays, sands, limestone and gravel.

Le Théron has a state-of-the-art winery. The architectural ensemble has both traditional and contemporary influences (combinations of dressed stone, glass and metals). The Domaine is located in a prime location, offering stunning views of the village of Prayssac and the valley.

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The Malbec grapes are planted on limestone and clay soils with cover grasses planted between the rows to control vigor and limit yields. The 30 HL/HA production creates a wine of incredible concentration with deep dark color that defines Cahors as a region. The grapes are harvested in the early morning, destemmed and lightly crushed. Maceration and fermentation takes place in temperature controlled stainless steel tanks. Once the primary fermentation is complete the wines are racked to different stainless steel tanks where they complete ML fermentation. The wines are then aged in barrique for about 12 months, one third of which is new wood from a variety of coopers. The best barrels are selected and blended into the Cuvée Prestige which is their top cuvée and released after another year or more of refinement in the bottle.

### **Tasting Notes**

#### **Nose:**

The wine is dark and opaque. Sweet spice and dark chocolate aromas mingle with boysenberry and blackberry fruits.

#### **Palate:**

This soft, ripe, and fruity wine offers a bright blend of acidity and black-currant flavors. With its light structure and forward fruitiness, the wine should be ready from 2022. There is a palate-pleasing richness, followed by a creamy note and warm mouth-filling tannins in a smooth yet powerful finish.

#### **Pairing:**

This wine has the backbone to match any red meat dish with the finesse to be consumed by itself.

Winery Website: [Contact Vignobles Pelvillain](#)

### Fun Facts

This rich wine is seriously structured, with firm tannins still in place. They surround potential-ly rich and luscious blackberry fruits that are beginning to shine. Drink the wine from 2023.

**-90 Points Wine Enthusiast**

### Cahors A.O.P., Sud-Ouest, France

