

# LES MAINS SALES - MALBEC

*AOC Bordeaux Red*



## THE WINE



**100 %** Malbec

Surface of production : **3,5 ha**

Production only the good vintages  
around : **5 000** bottle / year

Keeping Potential : **10 to 20 years**

Alcoholic Degree : **13,5 %** Vol.

## THE VINEYARD

Total Superficies : **95 ha**

Appellation : Bordeaux Red

Density : **6 600 feet / ha**

Average age of the vines : **20 years**

Soil : **Sandy-clay soil**

**Green-harvest** to reduce quantity and  
reach good ripeness of the berries.

One sided leaves thinning

Wine growing taking cares oh the  
**biodiversity**, preservation of hedgerows

BORDEAUX

## NOTES DE DEGUSTATION



« Les Mains Sales 100% Malbec, reveals a spicy and  
cherry nose, and a soft, round, silky mouth, on  
fruity aromas slightly torrefied »

- Terre de Vins -



## VINIFICATION

- Mechanize harvest
- Cold maceration in cold chamber during 7 days at 3 degrees
- Alcoholic fermentation at 20 degrees
- Punching of the cap 3 times a day
- Ageing in new barrels during 18 months  
using 9 different coopers
- Bottling with our own bottling line



## FOOD PAIRING

This wine can be aerated one hour before tasting. It can match  
perfectly with a good red meat and a cheese platter.



Decanter :  
**1 hour before  
enjoying it**



Ideal Temperature :  
**14-16 degrees**

## CONTACT

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