

CHATEAU DE GAUDOU PURO

Owner: Fabrice Durou
 Farming Practices: Organic, Sustainable, Vegan

This ancient, 17th century château located about an hour from the city of Cahors is making some fantastic and well-priced cuvées. Winemaker Fabrice Durou has captured the beauty of the Malbec and Tannat grapes while subduing their legendary tannins. Their 37 hectares of vineyards, aged between 30 and 120 years old, are planted on southeast-facing gravel slopes for maximum exposure, with grass between the rows to force the vines to work harder. Grapes are sorted both in the vineyard and at the winery. The end results are very elegant but very “Cahors” wines, with beautiful black fruit balanced by lovely acidity and long length.



2021 Pet’Ros Pet Nat

100% Malbec. This lovely sparkling pink wine comes from grapes grown on the 1st and 2nd terraces of hillsides in Lot Valley of the Cahors region of France. Harvested in the early morning to maintain freshness, they start fermenting in stainless, then are transferred to the bottle to finish their work and capture their bubbles. The mid-weight wine offers gentle bubbles, watermelon and cranberry ale notes on both the nose and the palate, and ends with a bright finish. **Organic & Vegan!**



2023 Rosé

100% Malbec. Fabrice's Rosé is made from 30+ year old vines of French Malbec grown on clay-limestone hilltops and terraces in the Cahors, picked early in the morning to maintain freshness, it's a rosé resulting from direct pressing with a pneumatic press (70%) and bleed juice (30%). Fermented in a cement tank, it's lightly fined and minimally filtered to offer round but bright juicy red berry and flower flavors on a refreshing, mineral structure. Fabrice fell in love with a rainbow drawing Vinotas owner Michel's son made during the Pandemic, and quickly incorporated into his label. This makes us smile, like the wine itself. **Organic & Sustainable!**



2021/2022 Malbec

100% Malbec. This wine comes from the Domaine's "youngest vines": 40+ year old Malbec grown on steep rocky hillsides covered in clay and gravel in the Cahors using environmentally conscious methods. No chemicals are used in the field, grapes are hand-harvested, native yeast fermented in stainless and cement tanks, then bottled unfined and slightly filtered with a drop of SO2 for stability. It exhibits dark yet bright notes of blue and some red fruit on a medium bodied frame, ending with a crisp refreshing finish. **Organic & Vegan!**