

Crocus L'Atelier Malbec de Cahors 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Catherine Fallis, and Master Sommelier Gillian Balance



Final Deductions

VINTAGE 2018

GRAPE Malbec/Blend

GEOGRAPHY Old World

COUNTRY France

LARGER REGION Southwest

SMALLER REGION Cahors

Rationale

Though Malbec originates in France, its history in that country is a challenged one. The name Malbec literally means 'bad mouth; (Mal= bad, be= mouth). It is an inky black-blue grape variety native to Cahors in Southwest France but better known today as the iconic wine grape of Argentina. Through its success in the vineyards of Mendoza in particular, in a few short decades Malbec has shot from relative obscurity to international fame.

Broadly, French Malbec tends to be more meaty, rustic and tannic, while those from Argentina seem to run from bright and fresh through to the more established international style; rich, ripe, jammy and juicy. And generalizing further, the grape's fruit aromas tend somewhat towards the plummy character of Merlot, rather than the blackcurrant of its cousin, Cabernet Sauvignon. However, it is Malbec's inky color intensity which provides the clearest differentiation.

In an intriguing twist, more and more Argentinean Malbec expertise has been flying back to France to help evolve the wines to be at once friendlier and still true to their native DNA. And one can't argue that if anyone would be the right person to lead the charge, it would be international wine whisperer, Paul Hobbs. A partnership between Paul Hobbs and Bertrand Gabriel Vigouroux, Crocus' raison d'être is to do exactly that. Inspired by the diverse palette of Cahors terroirs, Hobbs and Vigouroux deftly craft this bottling revealing a Malbec of structure and elegance, singular to Cahors' ancient and bespoke soils.

Sight

BRIGHTNESS Day Bright

CLARITY Opaque

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Purple
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN High

TEXTURE Gritty / Astringent

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Red / Sour Cherry *Condition: Ripe*

BLUE FRUIT Blueberry • Boysenberry *Condition: Fresh, Ripe*

BLACK FRUIT Black Raspberry • Blackberry • Black Currant / Cassis • Black Fig • Black Plum
Condition: Fresh, Ripe

FLORAL Lavender • Violet *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Beet Root • Cola Nut

HERBAL Tea Leaf / Bergamot • Marjoram • Tobacco Leaf • Chicory

OTHER SPICES Licorice (Black) • Chinese Five Spice • Green Peppercorn • Cocoa Powder

ORGANIC EARTH Forest Floor • Truffle / Mushrooms

INORGANIC EARTH Mineral / Rock

ANIMAL Iodine

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE BBQ • Cardamom • Clove • Coffee / Bean • Vanilla

OXIDATION/NUTTINESS Almond / Marzipan • Walnut