



LE THÉRON

Cahors

The Philosophy

Cahors is one of France's most beautiful regions and a top food destination (particularly for foie gras). It is also one of France's most ancient winegrowing regions, and its wines were heralded for their quality by Popes, Czars, and royalty throughout history, yet it only received AOC recognition in 1971.

Belgian industrialist Vic Pauwels could have chosen anywhere in the world to start his winery. But Vic fell in love with Cahors and decided to put his love and passion for fine wine to work. He purchased Domaine du Theron in 1997, and immediately overhauled the winery, installing state-of-the-art equipment, purchasing the finest oak barrels, reducing crop yields, and hiring the talented fraternal team of Henri-Jean (winemaker) and Francis (viticulurist) Crassat who continue to make huge quality strides in both the vineyards and winery.

Vic Pauwels is a visionary, and his vision for the success of his own winery lies in the upgrading of the wines of the entire appellation. According to Vic, when Cahors becomes widely known as a region of great wines, then he will have succeeded. He has been a local force in opening lines of communication between winemakers, sharing information on techniques for quality improvement, and has joined in the establishment of a voluntary quality charter that provides help to and incentives for wineries who improve their wines.

The Details

Vintage:	1999
Varietal Composition:	100% Malbec (Auxerrois)
Vineyard Locations:	Prayssac (15 miles west of the city of Cahors)
Avg. Age of Vines:	25 years
Oak Regimen:	12 months in 55% new, 31% 2 nd year, & 4% 3 rd year barriques
Fining:	Light egg-white fining
Filtration:	Light filtration
Alcohol:	12.8%
pH:	3.65
Total Case Production:	2000 cases

Tasting Notes/Food Pairing Suggestions

Dark burgundy color with purple hints at the edges. Aromas of new oak and wild herbs mingle nicely. Quite full-bodied with loads of ripe red cherry and plum flavors on the palate, along with notes of dried herbs on the very long finish. Suave and drinkable Malbec, though it should age nicely. Enjoy this one with all sorts of grilled or roasted meats, pasta with rich sauces, and especially dishes with sautéed mushrooms. An exciting substitute for the usual Rhone red.

About the Name/Label

Domaine du Theron is named after the Chateau du Theron, a medieval castle that sits directly adjacent to the winery and gives the local area, Le Theron, its name. Le Theron is the domaine's top cuvée from its finest vineyards. The label image is an artist's rendition of the newly refurbished winery as it sits perched up on a hill where it enjoys a panoramic view of the valley and Lot river below.