France, AOP Cahors | 2025

COEUR DE MALBEC CAHORS

”From the banks of south-western France”

LIONEL OSMIN & Cie
VIGNOBLES DU SUD-OUEST



Story

The Lot valley shelters the vineyards of Cahors, kneeling on the bends and hills of the terrain. The continental climate is both cool and warm. The Causse limestone plateau above Lot and the second and third banks of the valley hide magnificent plots for Malbec, from which the grapes are harvested in several stages at the beginning of October. Cold maceration before fermentation extracts the best tannins. Fermentation with the skins takes three weeks. After malolactic fermentation, ten months of maturation, partly in casks, prepares different batches, and the final wine is blended two months before bottling

Producer

A group of friends passionate about wines from Southwest France dreamed of creating a high-quality wine company that would elevate the distinctive wines of this region to greater recognition, following the model of Burgundy or the Rhône Valley. One of them is Lionel Osmin, and in 2010, an idea that no one had previously attempted became a reality. The area spans from the vast Irouléguy to Bergerac, Madiran to Marcillac. There are approximately 150 different grape varieties in the region, and a multitude of diverse soils and conditions further contribute to its richness. Lionel Osmin & Cie has become a guarantor for an impressive range of wines that can be characterized as discoveries. "I have chosen a challenging path, but I am truly devoted to Southwest France, and my goal is to offer only the very best," says Lionel Osmin.

COLOR Black red

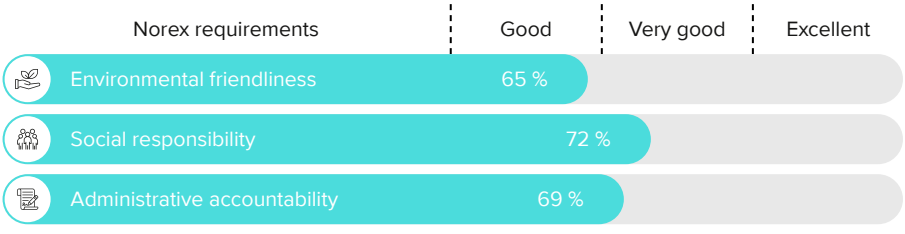
AROMA The luscious scent overflows with dark red berries, black cherries, blueberries, blackcurrants, fresh fig, cocoa, liquorice, cinnamon and vanilla. Its stylish nuance of cigar box makes it noble on the nose

TASTE Full-bodied, mellow and fruity, but not jamlike in its light spiciness. Rich velvety tannins and lavish on the palate. A luxurious wine thanks to its fine balance, with ample elegance, even though the wine is this rich on the palate

TIPS FOR USE Due to its style, it can be used as a mantelpiece wine or for meditation, but it is also, of course, a luxurious meat wine. A deer fillet accompanied by porcini mushrooms fits well, just as tournedos or ripened cheeses. Very versatile.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Malbec 100%	**BOTTLE CLOSING**	Natural cork
MANUFACTURER	Lionel Osmin	**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	13%	**PRODUCT NUMBER**	141009
SUGAR CONTENT	0,5 g/l		

Norex Responsibility Indicator: Lionel Osmin



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

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