



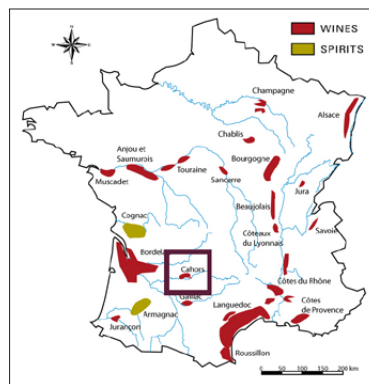
Château LA CAMINADE
LA COMMANDERY
CAHORS

Long used as a Bordeaux blending component to fortify color and strength, **Malbec** is the dominant grape in Cahors, one of France's oldest vineyard regions. In fact, wine from Cahors was historically referred to as "black wine" due to Malbec's characteristically intense pigmentation. Cahors are known for rich fruit and flavor extraction, with a reputation for being robust and rustic, sensible when considering the region's cuisine: duck, lamb, goose, and (of course) foie gras.

Château la Caminade's "La Commandery" introduces unique elegance and finesse to the typically heavy-handed Cahors. La Commandery is a carefully organized selection of lots balancing strength, extraction and sophistication, to offer a sophisticated profile rarely seen in Cahors.

This is a thrilling, extracted complement to richly flavored and textured foods such as roasted meats or herbed entrées like ragouts, stews and other highly-seasoned dishes.

For six decades, La Caminade's Resses family has been instrumental in the rebirth of Cahors as a major wine region, not only maintaining but elevating the regional enthusiasm for and dedication to authentic and modern stylized Cahors for a new generation.



CHÂTEAU LA CAMINADE "La Commandery"

100% Malbec aged in oak barrels for 12–14 months. *Rich and flavorful with lots of jammy ripe black fruit and considerable extract.* Although produced by traditional processes, for anyone familiar with the wines of Cahors, La Commandery offers outstanding balance and grace.

Thank you for your time and for your interest in Connoisseur wines.