



LES VIGNOBLES ST DIDIER PARNAC



VINOVIA
WINE GROUP

Our story

Les Vignobles Saint-Didier Parnac is the latest venture of Bordeaux born Hervé Joyaux Fabre, who, having been in Argentina since 1990 wanted to find a new project back in France, the home of Malbec.

In 2017 Hervé and his wife Diane along with friends and associates, purchased an estate in Cahors, having been impressed by the diversity of its terroirs, the export opportunities and how Malbec had developed and evolved. Both Hervé and Diane were completely mesmerized by the beautiful landscapes, the delicious food and the amazing kindness of the locals and vineyard owners.

Since their first encounter with the Prieuré de Cénac, Hervé and Diane have discovered a terroir with amazing potential which has been deemed exceptional by all the winegrowers of Cahors.

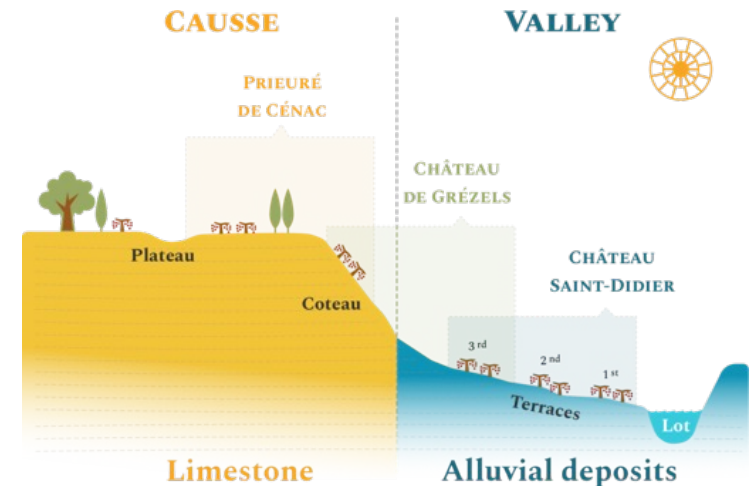
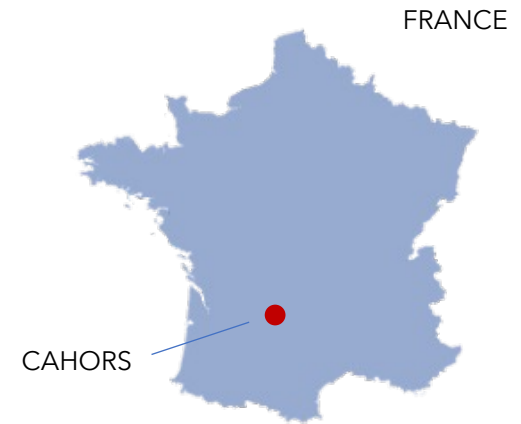



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Our vineyards

Our vineyards are located in the Cahors region, near the town of Parnac. We have two distinct landscapes, the first is a high limestone plateau with steep slopes – the Causse. This plateau rises from 250 to 350 metres above sea level, our highest vineyards are at the Priory of Cénac, which is near 300 metres. In the case of Cahors, the bedrock of the plateau dates from the Jurassic period, which is 150 million years old made up of marine formation, unlike the valley, which comes from a fluvial formation.

The other area is in the valley. Here the terroir was created by the Lot river which has been flowing for 15 million years and depositing alluvium across its many meanders as it travels through the valley.



MISSION DE PICPUS

VINTAGE	2022
REGION	Cahors, France
GRAPES	100% Malbec
TECHNICAL	Alc. 14% / Residual sugar: <1 g/l
WINEMAKER	Hervé Joyaux Fabre
UPC	3374620001370

BACKGROUND

The vineyards are located around the Priory of Cénac, 300 meters above sea level on a high limestone plateau above the Lot river. Having spoken to the great winemakers of the Cahors appellation, Hervé has learnt how the region is blessed with incredible and sometimes rare terroir from which comes the finest and most mineral wines.

WINEMAKING

Maceration from 20 to 25 days and post-fermentation carried out at 25°C-26°C. Fermentation with specific yeasts. 2 pump-overs 1.5 times the volume of the tank. Brewing of lees. Ageing: stainless steel and concrete vats.

TASTING NOTE

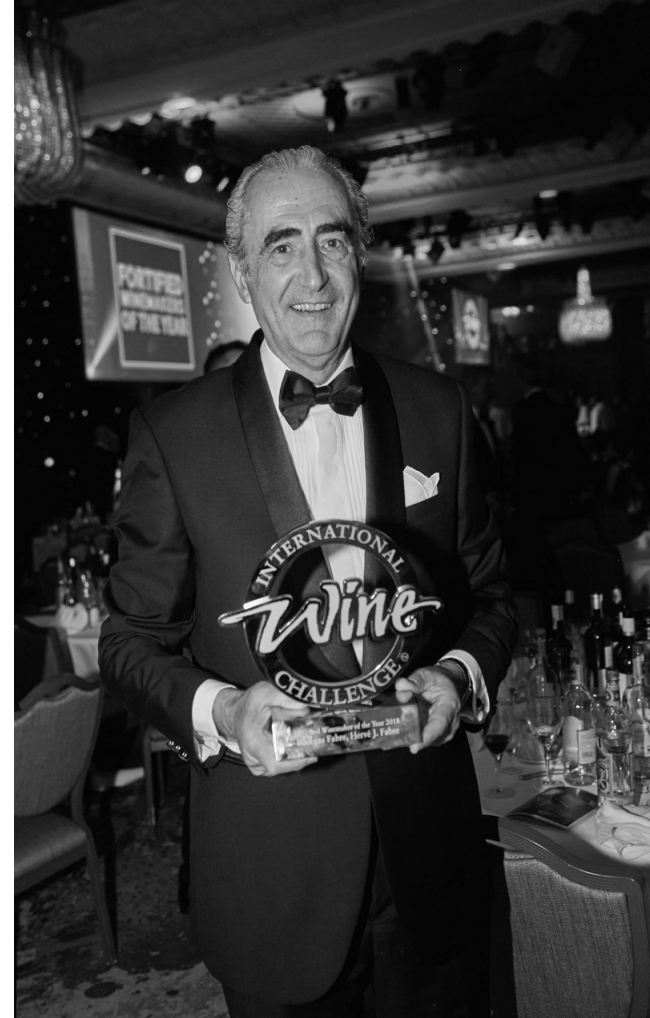
This beautifully graceful dry red is bursting with fruit and an earthy warmth. Deep flavours of blackberry and smoky liquorice make this the perfect partner for big flavors.

AWARDS

2022 vintage - 90 points, James Suckling, 2024

2020 vintage - 92 points, International Wine Challenge 2022







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www.vignobles-saintdidier-parnac.com