



ATRIUM
GEORGES VIGOUROUX
 CRÉATEUR DE GRANDS MALBECS

Bertrand-Gabriel Vigouroux manages the estates with the same passion as his father, maintaining tradition while introducing innovation methods of winemaking to respect the Malbec in its original terroir. He is constantly trying to optimize the potential of the Malbec that he often calls “the Diva grape” because it can produce incredible wines but you have to give her your best first!



2014 Chenin de Mercuès, 6pk

Varietal: 100% Chenin

Wine Making: The must is cold settled, fermented, and then aged in 400-L barrels with “batonnage”

Floral and pear aromas with vanilla overtones. The wine is fleshy and rich on the palate with white fruit and vanilla flavors.

List: \$139.95 **Sale:** \$111.96



2013/14 Vassal de Mercuès

Varietal: 85% Malbec, 15% Merlot

Wine Making: Traditional method followed by aging of 10 months in stainless steel tanks.

The nose has complex aromas of red fruit. The palate is full-bodied with very elegant tannins and peppery, spicy tones.

List: \$149.95 **Sale:** \$119.96



2017 Gouleyant Blanc

Varietal: 100% Sauvignon Blanc

Wine Making: Cold fermentation in a non-oxidative system to preserve the fruit and finesse of the Sauvignon

Appealing exotic fruit and citrus aromas. The mouthfeel is nicely balanced between acidity and fruitiness.

List: \$99.95 **Sale:** \$79.96



2015 Malbec 6666

94 Points – Wine Enthusiast

Varietal: 100% Malbec

Wine Making: Parcelar selection, pre-fermentation maceration, slow “remontages” and aged for 18 months in Allier wood barrels

Powerful bouquet of licorice, subtle hints of chocolate, blackberry and stewed black currant. Rich and full-bodied on the palate with finely grained tannins.

750ml/6pk List: \$239.95 **Sale:** \$191.96



2017 Gouleyant Rosé Malbec

Varietal: 100% Malbec

Wine Making: Although Malbec skins have very rich color, the first juice out of the wine press is pale enough to offer an alternative to the region’s traditional red wines

Appealing exotic fruit and citrus aromas. The mouthfeel is nicely balanced between acidity and fruitiness.

List: \$99.95 **Sale:** \$79.96



2014 Grand Vin

Varietal: 88% Malbec, 12% Merlot

Wine Making: Wines from each plot are kept separate in order to fine tune the final blend and pumping over is done to extract the best possible tannin from the Malbec grape skins, the wine is then aged 12 months in cool, dark cellars in partly new Allier oak barrels.

Rich, intense and yet subtle with a great combination of fruit and spice. Aromas of red fruit, spice and vanilla with hints of candied Morello cherry and sweet spice on the palate.

List: \$249.95 **Sale:** \$199.96



2016 Gouleyant Malbec

Varietal: 85% Malbec, 15% Merlot

Wine Making: “Ni Ni” (Ni = French for neither) method, neither too hot, neither too cold, neither too long, neither too short. The temperature is kept between 25° C - 28°C for about 14 days.

The nose is typical of the Malbec variety with notes of ripe red and black fruits. Very fruit and finished with soft, elegant tannins.

List: \$99.95 **Sale:** \$79.96



2011 Icone Wow, 3pk

Varietal: 100% Malbec

Wine Making: The grapes are macerated at 8°C for 3 days prior to fermentation. Pigeage and pumping over guarantee good extraction of tannin and color. Malolactic fermentation takes place in the barrel where the wine is aged for 24 months.

Intense, brilliant color. Elegant, refined, and voluptuous.

List: \$349.95 **Sale:** \$279.96

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY