

The Two Faces of Malbec



La Bête Noires Cahors

If the Argentine version is the crowd-pleaser, this is the serious French cousin...grown on 35-year-old vines in the limestone soils of Cahors, where Malbec has been holding court for years. Dark, structured and built for a steak or braised lamb, it earns its "Black Wine" nickname.



Cahors Château La Grave

Organically farmed in Cahors by a family that has been growing Malbec for generations, this bottle sits in the value section and thoroughly overachieves. Hearty and full, with enough dark fruit and earthiness to hold its own with a burger...and at a price that's one of the better deals in French red wine.



Santa Julia Family Estate Malbec

Argentina's gift to weeknight wine drinkers, Santa Julia delivers the full Malbec experience at a price that makes buying a second bottle an easy call. Four months in French oak adds enough texture to make it a natural fit alongside pasta, pizza, or anything with a red sauce.



Clos De Mendoza Malbec

At a price that's hard to argue with, this is precisely the "bang for the buck" bottle Mike's talking about. Smooth, full, and ready to open tonight alongside whatever you're throwing on the grill...pour it while dinner's cooking and call it a night.



Chakana Estate Malbec

Grown organically at high elevation in the Uco Valley, this is a great bottle to reach for when you want something with a little extra something going on...it's floral, layered, and built for the table. Open it with a good steak or a proper roast and give it the time it deserves.



Domaine Bousquet Rosé of Malbec

Pale salmon and unoaked, this is the bottle Mike had in mind for the front porch or the boat...it's bright, fresh, and built for summer. This is the wine to pour with grilled shrimp, fish tacos or anything light off the grill on a warm afternoon.

