

Accueil



Cahors Extra Libre 2018

Without added sulphites

Area of production: AOP Cahors

Grape varieties: 95 % Malbec – 5 % de Merlot

Soil type: The vines of Château du Cèdre root in two different types of soil: the first terroir, composed of stony clay and limestone, produces straightforward wines with fine tannins, whereas more powerful and dense wines derive from soils composed of clay, sand and rich in pebbles

Wine making without added sulphites: Harvest is sorted in the vineyards and destemmed and crushed upon arrival in the cellar. 30 days maceration with daily punching down of the skin cap. Malolactic fermentation is carried out in concrete tanks.

Type of ageing: Barrel aged for 12 months (barrels used twice).

Tasting note: From the beginning, this cuvee showed up to be a crisp, thirst-quenching red wine. And the 2018 vintage confirms this trait again. It is one of those new wines from Cahors, which show that Malbec is a diverse, high-quality grape variety, with which one can produce a large number of different wines: From light and fresh, to full-bodied and complex.

In the nose you will find intense aromas of black fruits and spices, as well as some plant flavors such as mint and green pepper. Fresh and juicy on the palate, one has almost the impression of drinking pure grape juice, especially since the tannin structure is fine and discreet. A perfect summer wine that loves everything that has been grilled: fish, meat, vegetables ... Over the next few months, the wine will develop into a more serious profile, in which spicy flavors and crisp tannins will play a bigger role.

Food pairing: A wine for everyone and every table, at any season.

Residual sugar : 0

Stored correctly (at 10/15°C and a with an air moisture level of at least 70%), we guarantee the

quality of this cuvée for the next 2 years.

Wine Enthusiast October 2019 : 89/100

Guide des Meilleurs Vins de France 2020 : 16/20

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Vin noir de Cahors