



Accueil



Château du Cèdre Cahors 2016



Area of production: AOP Cahors



Soil type: The vines of Château du Cèdre root in two different types of soil: The first terroir, composed of stony clay and limestone, give straight wines with fine tannins, while more powerful and dense wines come from soils composed of clay, sand and a large quantity of pebbles.

Grape varieties: 90% Malbec, 5% Merlot, 5 % tannat

Climate conditions: According to my brother Jean-Marc, it was "A vintage like a dream"... Something that has become rare in recent years. Spring started cool and wet, suddenly changing its mind just before the flowering of the vines, giving us more sun and pleasant temperatures. Ideal weather conditions lasted until autumn, interrupted only by some salutary rainfalls in July and August, while beautiful September allowed the grapes to reach full maturity. Our totally "stress-free" harvest began on Wednesday, October 5th, 2016.

Wine making: Harvest is sorted in the vineyards and destemmed upon arrival in the cellar. 30 days of maceration with daily punching down of the skin cap at the beginning of fermentation. Fermentation temperature does not exceed 28° C. Malolactic fermentation is carried out in oak barrels.

Type of ageing: Between 20 and 22 months of ripening in new oak as well as in old barrels used once or twice.

Tasting notes: It is a straight wine, straight but alluring at the same time. It expresses the richness and depth of Malbec from Cahors with joy and enthusiasm through a medium-bodied and expressive palate, with crisp tannins, vibrant freshness and appealing roundness. Its bouquet, marked by black fruits, spices, mint and some fresh peppers, evolves and grows gradually, giving length and finesse to the wine. A charming Cahors and an excellent companion for your meals.

Food pairing: This wine has great aromatic strength and perfectly pairs with local dishes: duck breast, confit, cassoulet...

Residual sugar \leq 1 g/l

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 10 years.

Wine Enthusiast October 2019 : 91/100

Guide RVF des Meilleurs Vins de France 2020 : 15/20

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Vin noir de Cahors