



Château du Cèdre Extra Libre Château 12 mois

Area of production	AOP Cahors
Grape varieties	97% Malbec, 3% Merlot
Soil and climate	The vines of Château du Cèdre root in two different types of soil: the terroirs, composed of stony clay and limestone, produce straightforward wines with fine tannins, whereas the more powerful and dense wines come from soils composed of clay, sand and rich in pebbles.
Climate conditions	Vintage 2016 started off complicated with some exceptional climatic conditions: several hail storms in April on the plateau, frost in the valley and some cold temperatures during flowering which caused coulure on Malbec. Summer was very dry which made for a rather late ripening. Luckily, September and October offered ideal conditions of maturation and re-balanced the characteristics of the grapes allowing to produce some very good wines. Yields are below average but quality at Château du Cèdre is very good.
Type of winemaking	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 concrete tanks. Sulphite-free.
Type of ageing	12 months aging in wooden casks of one and two years of age. Bottled and stored at the estate.
Tasting notes	The nose on this wine reminds of a fresh red berries sauce : raspberries, strawberries, some cassis and a citrus zest and some fine black pepper. It is exuberant on the palate, representative of this great vintage in Cahors. The texture is juicy and crisp. Some spices and dried fruit notes complete the flavor profile while calling out for a nice meal.
Medals & prices	RVF : 16/20 WE : 88

