

## GC Cahors 2010

Area of production: AOP Cahors

Soil and climate: The vines of Château du Cèdre root in two different types of soil: The terroirs, 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: 100% Malbec

Climate conditions: 2010 was a diversified vintage with a beautiful Spring, then a rainy June, followed by a sunny month of August, tempered by cool nights preserving the fruits' freshness.

Type of winemaking: Grapes are hand-picked and sorted. Harvest is fully destemmed. 40 days of fermentation and maceration in 500-litre oak vats, with regular punching down of the skin cap at the beginning of fermentation for extraction of colour and tannins.

Type of ageing Malolactic fermentation is followed by 24 months of élevage in the same oak vats. Bottled without filtering.

Tasting notes: Good dense colour, aromatic, lovely black cherry fruit richness and concentration, lovely spicy black fruits richness, very juicy, fine subtle oak, very good intensity of fruit with lovely supple textured tannins and juicy freshness supported by great structure a wine that despite its power and richness melts in the mouth. Lovely fruit quality. (Comment by Anthony Rose).

Residual sugars  $\leq 2\text{g/l}$

Under appropriate conditions of use and storage (10/15°C and a hygrometry above 70%), we guarantee the quality of this cuvée for the next 20 years.

Food recommendation: Enjoy this great wine with: grilled beef, an entrecote, venison stew, cassoulet, foie gras, confit de canard, game, roast poultry, goat's cheese...

Medals & prices: Vinum (All): 18 pts