

□
Accueil



□ Le Cèdre Cahors 2015

□ **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:** 100% Malbec

□ **Climate conditions:** An excellent vintage. Spring started with nice higher than average temperatures and rather dry conditions. June was exceptionally sunny and allowed a perfect flowering, while July and August were full of sunshine and some rainfalls at the right moment. Weather conditions in September allowed a close to perfect maturation of the grapes.

□ **Wine making:** Harvest is sorted in the vineyards and destemmed and crushed when arriving in the cellar. 40 days of maceration with daily punching down of the skin cap at the beginning of fermentation. Malolactic fermentation is done in oak barrels. Our wines are neither fined nor filtered before bottling.

□ **Type of ageing:** Barrel aged for 24 months (80% oak tanks, 20% old barrels used once).

□ **Tasting notes:** With its slender body and its seductive bouquet of spices, white chocolate and black, concentrated fruit, this pure Malbec exposes as a great seducer. But it's a true lady, elegant and refined, that we also consider as being the prima ballerina of the Château du Cèdre, full of grace and sensuality.

Stored correctly (10/15°C and a with an air moisture level of at least 70%), this wine may be cellared for the next 15 years.

□ **Food pairings:** Le Cèdre is a supple wine, and will perfectly pair with duck stew, grilled beef, venison stew, rabbit with plums, roast poultry, cheese...

Residual sugar < 1 g

Wine Enthusiast de juin 2018 : 93/100

Guide Bettane et Desseauve 2019 : 16/20

Guide RVF des Meilleurs Vins de France 2019 : 17,5 - coup de coeur



[Retour à l'accueil](#)

Vin noir de Cahors