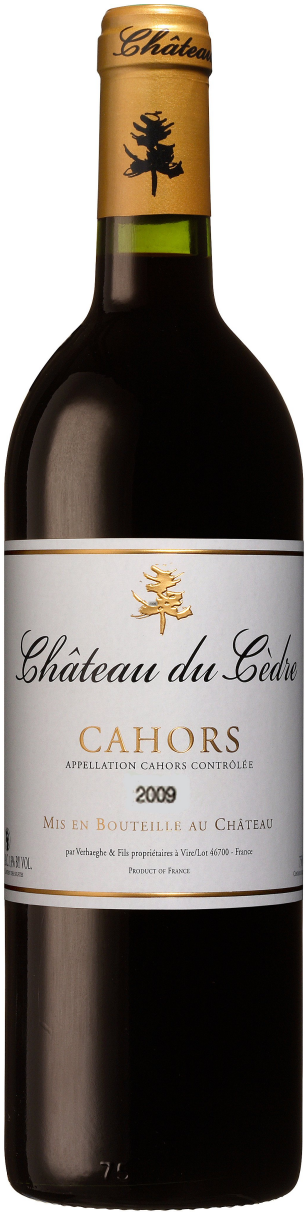
Château du Cèdre 2011

Area of production	AOP Cahors
Grape varieties	90% Malbec, 5% Merlot - 5% Tannat
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	The 2011 vintage was very contrasted, with a very sunny Spring, almost blistering, and a cool Summer, which slowed down the impressive headstart in the vine's ripeness.
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 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	Rich and spicy, with charming generosity. While sour cherry, laurel and black olives predominate the nose, the wine tastes medium-bodied and round on the palate, with smooth tannins and crispy acidity. 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.
Medals & prices	Wine Spectator:88 pts Guide de la RVF:15/20 Wine Enthusiast:91 pts



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