



Le Cèdre Cahors 2010

Area of production	AOP Cahors
Grape varieties	100% Malbec
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.
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	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% new oak, 20% old barrels used once).
Tasting notes	Fine nose deep colour, lovely freshness and purity of mulberryish aromas, delicious mulberry and cherry fruit vinosity on the palate, showing richness and concentration, subtle oak and firm spine of acidity bringing a real verve and freshness to the wine which is supple textured and finishes with a refreshing, mineral twist. Lovely overall balance of fruit, structure and minerality (Comment by Anthony Rose). Residual sugars : 2g/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 15 years.
Food recommendation	This wine will accompany very well duck stew, grilled beef, venison stew, rabbit with plum sauce, a cassoulet, foie gras, goat's cheese...
Medals & prices	Vinum (All) : 17 pts Wine Enthusiast : 95 pts

