



Cèdre Héritage 2014

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| Area of production | AOC Cahors |
| Grape varieties | 95% Malbec, 5% 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, give straight wines with fine tannins, whereas more powerful and dense wines derive from soils composed of clay, sand and rich in pebbles. |
| Climate conditions | <p>Early bud burst announced a precocious vintage last spring. Excellent weather conditions were favourable to flowering, suggesting a good harvest to come.</p> <p>June and July were wet, more because of the number of rainy days than the actual amount of rainfall. Summer finally began in the first days of August and lasted until the end of October, allowing optimum ripeness.</p> <p>After the tense, anxious days of early summer, the harvest turned out to be of great quality and brought a smile back to our faces! Our 2014 wines show high density, crispy freshness and wonderful finesse.</p> <p>A great vintage for sure.</p> |
| Type of winemaking | Three weeks of skin maceration, with punching down of the cap at the beginning of fermentation. Malolactic fermentation in tanks. |
| Type of ageing | 80% of the wine is tank aged, 20% barrel aged (2 year old barrels) for 16 to 18 months. |
| Tasting notes | <p>Behind its dark, ruby colour and violet hints, the Héritage hides intense smells of cassis, violet and spices. Straightforward on the palate, with pure and clear acidity, wrapped in mellowness. Altogether, this gives a good length to the wine. You will appreciate its flavours during all seasons, together with some nice bistro-cuisine or grilled meat.</p> <p>Residual sugars &#8804; 2g/l</p> <p>Stored correctly (at 10/15°C and with an air moisture level of at least 70%), we guarantee the quality of this cuvée for the next 5 years.</p> |
| Food recommendation | This wine pairs perfectly with beef, duck breast, confit, cold cuts, cheese... |

