



# TECHNICAL SHEET

## LE CHENIN DE MERCUES

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### WINE CHARACTERISTICS

**VARIETAL:** 100% Chenin

**COLOUR:** White

**WINE REGION:** Occitanie

**GEOGRAPHICAL NAME:** IGP Côtes du Lot

**DEGREE (%) :** 13,5%

**FORMAT:** 75 cl

**CERTIFICATION:** HVE 

**AGING POTENTIAL:** 5 to 10 years

### ABOUT THE VINEYARD

From its vertiginous cliff, the Château de Mercuès, built more than 800 years ago, overlooks the Lot and dazzles with its beauty. Once the summer residence of the Counts-Bishops, it became one of the first Relais & Châteaux in France. The 36 hectares of vineyards now offer a Cahors Malbec of excellence, as if it was sacred.

### TERROIR

The vineyard is planted on a very ancient alluvial soil mainly composed of pebbles and silty-clay. The vines are located on the third Terrace of Cahors' Valley. Its density is particularly high with 6 666 vines per hectare, which is 65% more than the local average.

### VINIFICATION AND MATURATION

Light cold settling.

Fermentation and ageing for 9 months in 400L barrels with regular battonage before blending.

Aged for a further 6 months in bottle before release.

### TASTING NOTES

*A beautiful bright yellow colour and an explosive bouquet of floral and pear aromas is complemented by vanilla notes. The white fruit and vanilla aromas are confirmed on the palate, while a freshness ensures the wine's ageing potential.*

