



TECHNICAL SHEET

CHATEAU DE MERCUES, ICONE

WINE CHARACTERISTICS

VARIETAL: 100% Malbec

COLOUR: Red

WINE REGION: Occitanie

GEOGRAPHICAL NAME: A.O.P Cahors

DEGREE (%) : 14,5%

FORMAT: 75 cl

AGING POTENTIAL: 20 years and more

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. On the terraces of the valley, the grapes are adorned with purple accents and velvety nuances.

TERROIR

It's a block selection from our best vineyard which 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. The density is 6 666 vines per hectare which decreases the yield per vine and allows a great concentration.

VINIFICATION AND MATURATION

Harvested by hand and sorted after destemming. Winemaking is done according to the highest standards, with a cold soak at 8°C for 3 days prior to fermentation. Slow and careful Pigeage (punch down) and pumping over are guaranteeing a good extraction of tannin and color. Malolactic fermentation takes place in barrel. The wine is aged 24 months in new French oak.

TASTING NOTES

Massively structured, packed with dark fruits and altogether a statement wine. Produced from selected parcels on the estate, it has layers of dark tannins as well as juicy black plum and berry fruits. – Roger Voss (Wine Enthusiast)

