



TECHNICAL SHEET

LE CHENIN DOUX

WINE CHARACTERISTICS

VARIETAL: 100% Chenin

COLOUR: White

WINE REGION: Occitanie

GEOGRAPHICAL NAME: IGP Côtes du Lot

DEGREE (%) : 13,5%

FORMAT: 75 cl

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

This late harvest Chenin Blanc is aged for 12 months in 400 litres oak barrels and 6 months in the bottle before being released on the market.

TASTING NOTES

Very fragrant wine, its nose reveals intense and complex aromas of apricot and quince. Plump fruits dominate the palate, especially peach. The crisp and fresh first mouth delicately balances the smoothness of this sweet wine.

