



# TECHNICAL SHEET

## CHÂTEAU DE HAUTE-SERRE, ALBESCO

### WINE CHARACTERISTICS

**VARIETAL:** 100% Chardonnay

**COLOUR:** White

**WINE REGION:** Occitanie

**GEOGRAPHICAL NAME:** A.O.P Cahors

**DEGREE (%):** 13%

**FORMAT:** 75 cl

**CERTIFICATION:** HVE 

**AGING POTENTIAL:** To drink young

### ABOUT THE VINEYARD

The Château de Haute-Serre stands at an altitude of 300 metres on the historic slopes of the Cahors vineyard. Among the highest densities on the plateau, the 60 hectares of vines are nourished by the singularity of the kimmeridgian clay-limestone soil enriched with blue clay and iron concretions.

### TERROIR

A place bathed in sunshine from the start of the day... a stony soil with red clay... excellent southwest and southeast-facing sun exposure – in short, an ideal location for growing Chardonnay.

### VINIFICATION AND MATURATION

Light cold settling.

Controlled fermentation.

Before blending, maturing for 9 months in 400 L barrels with regular battonage. Aged for 6 months in bottle before release.

### TASTING NOTES

*Its colour is bright and clear. On the nose and palate, a beautiful mineral, spicy and floral expression is expressed with a hint of almond. A nice acidity ensures a freshness and a length in the mouth unexpected for a southern Chardonnay.*

