



TECHNICAL SHEET

CHÂTEAU DE HAUTE-SERRE, GEORGES

WINE CHARACTERISTICS

VARIETAL: 100% Malbec

COLOUR: Red

WINE REGION: Occitanie

GEOGRAPHICAL NAME: A.O.P Cahors

DEGREE (%): 13%

FORMAT: 75 cl

CERTIFICATION: HVE 

AGING POTENTIAL: 8 to 12 years

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 Malbec.

VINIFICATION AND MATURATION

Rigorous control of vinification temperatures.

Aged for 12 months in 400 L barrels before blending.

50% of the volume is aged in vats to preserve its freshness and fruit notes.

12 to 18 months in bottle before release.

TASTING NOTES

It has a beautiful blood red colour. Its nose is complex with a dominant primary aroma of black fruit and subtle hints of liquorice. Its volume in the mouth and its frank attack give way to peppery notes. On the palate, the melted tannins bring elegance and refinement to this Malbec from the plateau of Cahors.

