



# TECHNICAL SHEET

## CHÂTEAU DE HAUTE-SERRE, LUCTER

### WINE CHARACTERISTICS

**VARIETAL:** 100% Malbec

**COLOUR:** Red

**WINE REGION:** Occitanie

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

**DEGREE (%):** 12,5%

**FORMAT:** 75 cl

**CERTIFICATION:** HVE 

**AGING POTENTIAL:** 3 to 6 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

Destemmed following harvest, soft crushed and low temperature fermentation in thermo-regulated stainless-steel tanks with gentle extraction to preserve the fruit. Vinification by plot and blending after malo-lactic fermentation. Matured in stainless steel tanks.

### TASTING NOTES

*Attractive ruby colour with purple tints. A pure and straightforward wine with a nose brimming with fresh fruit (blackberry and blackcurrant) and hints of violet. Crisp and balanced on the palate, with an aromatic finish of peppermint, mocha and garrigue.*

