



TECHNICAL SHEET

CHÂTEAU DE HAUTE-SERRE, GÉRON DADINE

WINE CHARACTERISTICS

VARIETAL: 100% Malbec

COLOUR: Red

WINE REGION: Occitanie

GEOGRAPHICAL NAME: A.O.P Cahors

DEGREE (%): 14,5%

FORMAT: 75 cl

CERTIFICATION: HVE 

AGING POTENTIAL: 12 to 20 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 15 months in 225-litre barrels, 30% of which are new. 30% of the volume is aged in vats to maintain the fruit and guarantee freshness.

12 to 18 months in bottle before release.

TASTING NOTES

The colour is both deep and sustained. The nose is an intense expression of spicy aromas with a hint of eucalyptus that can be found on the palate. The tannins are of great finesse, attributed to its unique terroir. The oak is perfectly integrated and enhances the balance between fruity aromas and spicy notes until the finish.

