



Château de Haute-Serre

Grand Vin

MALBEC de CAHORS
Appellation Cahors Contrôlée

- Varietals:** Malbec (90%), Merlot (7%), Tannat (3%)
- 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! The 63 hectares of vines grow on slopes with clay soil at an altitude of 300 meters – one of the highest vineyards in the appellation.
- Wine-Making:** The wine is left for a long time on the skins, and fermentation is rigorously temperature-controlled. It is aged for 10-12 months in oak barrels (1/3 news, 1/3 one year old, 1/3 two years old).
- Tasting:** Very dark color with carmine highlights and a wonderfully complex and powerful bouquet of morello cherry, blackcurrant, and spices. The freshness and fruitiness on the nose carry over beautifully to the palate, which has a long, silky aftertaste.
- Food and Wine Pairings:** Perfect on a roasted meat like T-bone, it goes also very well with mighty French cheeses and dark chocolate.
- Aging potential:** 5 to 20 years
- Serving temperature:** 17-18°C / 62,5-64,5°F
- Range:** Albesco Sauvignon, Albesco Chardonnay, Bellefleur de Haute-Serre, Rosas Vinito, Lucter de Haute-Serre, Château de HS Géron Dadine, Château de Haute-Serre Icône WOW.

