

Pascal Verhaeghe

Château du Cèdre

If you thought Cahors wines were too tannic, too dry and too slow to mature, then think again and pull the cork of any of Pascal Verhaeghe's wine and you will find the upfront fruitiness, the roundness, and intensity of these wines hard to believe.

In 12 years, Pascal has received an incredible 7 Coups de Coeur, Hachette's Guide highest distinction. It's no wonder Pascal is regarded as one of the most skilled winemakers of his generation.

The vineyard of Château du Cèdre extends across the hillsides of Bru, in the commune of Vivre-sur-Lot. The traditional grape varieties are grown on the best soil of Cahors: a very stony, clay-limestone terrain.

The picturesque Cahors region in south-western France has a long and illustrious history of wine-making. The principle grape varieties of the appellation are Malbec (known locally as Cot) and Tannat. These grape varieties

produce massively dense and tannic wines that can be aggressive when young, but when given time to evolve, can develop wonderful complexity.

During the 1990's, Château du Cèdre fine-tuned their wine-making operation. New state-of-the-art wine-making equipment was purchased and there was more investment in new oak barriques.

Lately, micro-oxygenation of the wine stored in barrels has been used with great success. This technique, allied with judicious oak handling, has made the wines more

approachable when young, while not impeding their aging ability.

