Château du Cèdre
Cahors du Cèdre



ABOUT THE ESTATE
- Château du Cèdre is located in Cahors, which is located about an hour and a half east of Bordeaux.
- Founded in the 1950s by Belgian immigrant Léon Verhaeghe, third-generation Pascal and Jean-Marc now helm the estate.
- The family has always sought to elevate the Cahors appellation, emphasizing the importance of handmade, meticulously crafted wines.
- The estate has carried organic certification since 2012, though it practiced for many years before that.
- These Malbec-based expressions are focused and concentrated, long and elegant, truly capturing the beautiful Lot terroir.

APPELLATION
Cahors

SUB-REGION
Cahors

GRAPE VARIETY
90% Malbec, 5% Tannat, 5% Merlot

FARMING
Sustainable, Organic

SOIL
Colluvial limestone; pebble stones with ferruginous red sands and siliceous earth/clay

VINEYARDS & VITICULTURE
The 27-hectare vineyard is planted on three parcels. Numerous passes are made in the vineyard to ensure the perfect health, quality, and ripeness of the grapes, and all the work is carried out by hand as, since 1992, no chemicals have been used. Grapes for the Cahors are pulled from 30+-year-old, estate vines primarily from the 1st and 3rd terraces within Cahors, as well as the plateau with limestone. The largest plot (12.5 hectares), consists of colluvial limestone; the two other plots (5.5 hectares and 7.5 hectares) are a mixture of pebble stones and ferruginous red sands on the top and siliceous earth and clay on the bottom.

HARVEST & VINIFICATION
Manually harvested, then sorted in the vineyards, the grapes are destemmed upon arrival in the cellar. Macerated for 30 days with daily punching down of the skin cap at the beginning of fermentation. Fermentation temperature does not exceed 28° C, and malolactic fermentation is carried out in oak barrels. The wine is aged for 20-22 months in new oak as well as in old barrels used once or twice. Bottled unfined and unfiltered.

ALCOHOL BY VOLUME
14.5

PACK SIZE
12x750mL