

Château du Cèdre

Vin de Liqueur Malbec Le 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

100% Malbec

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.

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. The wine is aged for four years in barrel. Neutral alcohol added during fermentation. 100 g/l residual sugar.

ALCOHOL BY VOLUME

17.0

PACK SIZE

6x500mL

