Château du Cèdre

Cahors Extra Libre



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. The grapes from Extra Libre come 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 and fermented for 30 days with daily punching down of the skin cap, followed by malolactic fermentation in concrete tanks. The wine is then barrel-aged for 12 months (barrels used twice). No added sulfur.

ALCOHOL BY VOLUME
13.0

PACK SIZE
12x750mL