

Château du Cèdre



Château du Cèdre Cahors Malbec

Chateau du Cèdre, widely regarded as one of Cahors' leading estates, is the domaine of brothers Pascal and Jean-Marc Verhaeghe. Pascal, a mathematician at heart who came to winemaking later in life, is the driving force here. Although the son of a winemaker - his father Charles had founded the family domaine in 1956 - he took no interest in the daily grind of running vineyards and making wine. But his experiences in Burgundy, helping out friend Jean-Marie Guffens, swayed his opinion. Further experience came at Saintsbury in California, before he and brother Jean-Marc took over the running of Chateau du Cèdre from their father.

The mantra here is quality; improving flavour and extract, pushing the boundaries of Cahors in order to match the Malbecs of the New World. There are four cuvées produced on this 25 ha estate. The straight **Chateau du Cèdre** is 80% Malbec tempered with 20% Merlot



Appellation : Cahors

Terroir : This wine comes from the 2nd and 3rd decks and the limestone plateau.,

Assemblage : 80% Malbec tempered with Merlot & Tannat

Vinification : Maceration for 3 weeks, punching the beginning of fermentation and maceration. Malolactic fermentation in vats.

Élevage : 16 to 18 months in vats for 80%, the rest in two wine barrels.

Tasting Notes : It is an inky, spicy Cahors endowed with red and black fruits and smoked fig and licorice flavors. A mixture of new and old oak, the top cuvees are made from low yields and the oldest vines on the estate. The grape variety here is Malbec, supplemented by smidgeons of Merlot and Tannat.

Excellent with red meats, game, or a variety of cheeses.

Ratings : "This wine shows great charm and style. The dense fruits are finely restrained, but have all the solidity of a juicy Malbec, spiced with the driest tannin and a core of powerful minerality."

-91 Points Wine Enthusiast (3/1/2010)