

# Château du Cèdre



## Château du Cèdre « GC » (Grand Cru) 2004

**Appellation** : Cahors

**Terroir** : The vineyards cover the hills of cedar "Bru". Its soil is composed of the two best types of soils of the appellation: 50% of limestone scree cones called "Tran" and 50% of the upper terrace of the "Mindel", siliceous clay and pebbles.

Luxury terroir: clay and limestone / limestone from Aquitaine region

**Assemblage** : 90% Malbec, 5 % Tannat & 5 % Merlot

**Vinification** : Manual harvesting, stripping, foliage. 28 ° fermentation, punching down early fermentaoin, maceration of 40 days in new barrels of 500 open liters. Fermentation mallolactic and livestock in the same barrels for at least 24 months.

**Dégustation** : Very nice black dress. The nose is an explosion of black fruits, violets and spices. Already highly complex.

The mouth is a great race, crisp, creamy, fruity infinite in length.

A lot of class.

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