

Château du Cèdre



Château du Cèdre Le Cèdre 2006

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.

Assemblage : 100% Malbec.

Vinification : After a manual harvest, the grapes are picked and crushed. Fermentation lasts 40 days with punching. Malolactic fermentations are conducted in new barrels (80%) and drums a year (20%). Our wines are not bonded, not filtered, bottled and stored at the castle in an air-conditioned cellar. Ageing: 20 months.

Dégustation : The dress is very concentrated, opaque. The nose hints of spices, flowers (violet), black fruit with a touch of mineral. In the mouth there is a lot of balance between the fresh, bold and very silky tannins extending the persistence aromatic. Beautiful complexity.

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