



Château du Cèdre

Extra Libre Le Cèdre 18 mois

Area of production	AOP Cahors
Grape varieties	100% Malbec
Soil and climate	The vines of Château du Cèdre root in two different types of soil: the terroirs, composed of stony clay and limestone, produce straightforward wines with fine tannins, whereas the more powerful and dense wines come from soils composed of clay, sand and rich in pebbles.
Climate conditions	2015 : an excellent vintage. Spring started with nice higher than average temperatures and rather dry conditions. June was exceptionally sunny and allowed a perfect flowering followed by 60mm of rain on June 14 and 15. Very sunny July and August with just 2 welcomed showers on August 13 and 14 bringing 60mm additional water supply. September also sunny and not too hot allowed for a close to perfect maturation of the grapes. Harvest started on September 24th in excellent conditions. Perfect sanitary condition, reasonable alcohol degrees, nice acidity, should allow for great balance.
Type of winemaking	Sulphite free. Harvest is sorted in the vineyards and destemmed upon arrival in the cellar. 30 days of maceration with punching down of the skin cap at the beginning of fermentation. Fermentation temperature does not exceed 28° C. Malolactic fermentation is carried out in concrete tanks.
Type of ageing	18 months ripening in wooden vats of two years of age. Bottled without sulphite and stored at the estate.
Tasting notes	This wine has a beautiful deep purple colour with a bouquet of fresh red and black berry. Fruity yet subtle on the palate, this wine offers an amazing texture and great length.

