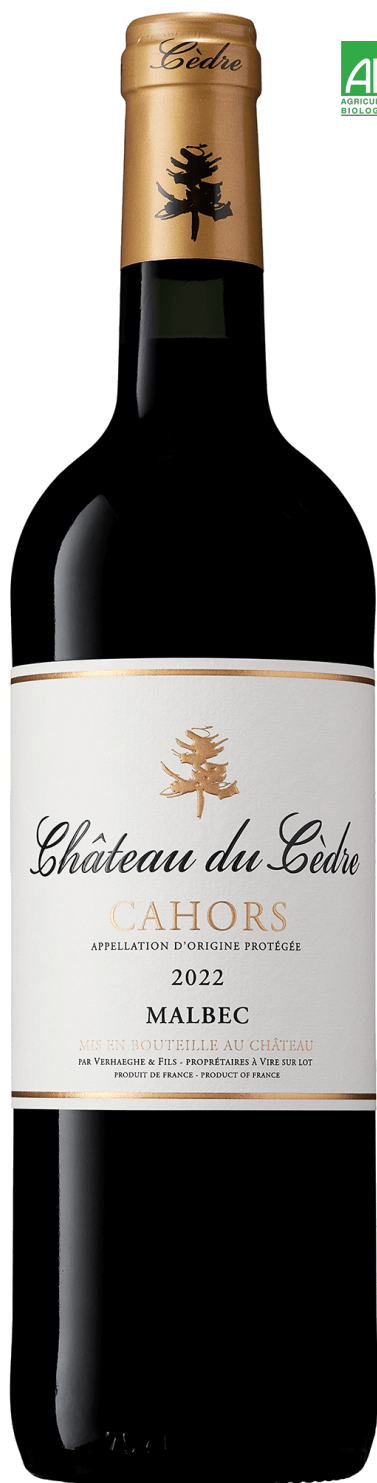




# Château du Cèdre

## AOC Cahors

90% Malbec, 5% Merlot, 5% Tannat

## TERROIR

Cones of limestone scree and Mindel high terraces with very old alluvial deposits from the Lot river (~500,000 years)

## ÂGE DES VIGNES

30 years

## VINIFICATION

Indigenous yeasts - Vatting period of about three weeks - Gentle extraction  
No winemaking additives are used except for low levels of sulphites before bottling

## ÉLEVAGE

18 months in big oak cask (57hl) and barrels (500l)

## MISE EN BOUTEILLE

Slightly sulfited at bottling

## SUCRES RÉSIDUELS

Nothing

## DEGRÉ ALCOOLIQUE

13%

## DÉGUSTATION

Latest rating of the 2022 vintage : 92/100 by Wine Enthusiast  
«This solid wine with its 90% Malbec is powerfully juicy and rich. The estate wine at Cèdre, it has considerable potential. A dense structure is balanced by spicy flavors and black fruits. Drink from 2026. Organic.» - Roger Voss

Si vous souhaitez recevoir plus d'informations vous pouvez nous contacter

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