Château du Cèdre
Cahors GC



ABOUT THE ESTATE

- Château du Cèdre is located in Cahors, which is located about an hour and a half east of Bordeaux.
- Founded in the 1950s by Belgian immigrant Léon Verhaeghe, third-generation Pascal and Jean-Marc now helm the estate.
- The family has always sought to elevate the Cahors appellation, emphasizing the importance of handmade, meticulously crafted wines.
- The estate has carried organic certification since 2012, though it practiced for many years before that.
- These Malbec-based expressions are focused and concentrated, long and elegant, truly capturing the beautiful Lot terroir.

APPELLATION
Cahors

SUB-REGION
Cahors

GRAPE VARIETY
100% Malbec

FARMING
Sustainable, Organic

SOIL
Colluvial limestone; pebble stones with ferruginous red sands and siliceous earth/clay

VINEYARDS & VITICULTURE
The 27 hectare vineyard is planted on three parcels. Numerous passes are made in the vineyard to ensure the perfect health, quality and ripeness of the grapes, and all the work is carried by hand as, since 1992, no chemicals have been used. The grapes for GC come from vines planted in early 1950s-1960s, located on the prized third row of terrasses and cropped at yields of only about 15hl/ha (just 3 bunches per vine).

HARVEST & VINIFICATION
Manually harvested then sorted in the vineyards, the grapes are destemmed upon arrival in the cellar. Macerated and fermented for 40 days in open top, 500 L oak vats, with regular punching down of the skin cap at the beginning of fermentation for extraction of color and tannins. Malolactic conversion occurs in these same barrels, followed by 30 months maturation on fine lees for 24 months. Bottled unfined and unfiltered, with minimal sulphur.

ALCOHOL BY VOLUME
14.0

PACK SIZE
12x750mL