



TECHNICAL SHEET

OPUSCULE DE HAUTE SERRE, MALBEC SOBRE, 2022

Sober Malbec, dealcoholized wine

Château de Haute-Serre stands at an altitude of 300 meters in the Causses du Quercy Regional Park. Among the highest densities on the plateau, the vines thrive on the unique siderolithic clay-limestone soil originating from the Kimmeridgian period, enriched with blue clay and iron concretions. With this cuvée, Bertrand-Gabriel Vigouroux wanted to explore the Malbec grape variety to which he has devoted his life and career, and to offer it in all its variations. The result is a dealcoholized version that nonetheless allows the virtuosity of the Haute-Serre terroir to express itself.

VARIETAL: 100% Malbec

COLOR: Red

REGION: Occitanie

VEGAN

ALCOHOL: < 0.5%

FORMAT: 75 cl

CERTIFICATION: HVE 

VINTAGE: 2022

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The year 2022 was mainly marked by widespread drought. The winter was dry with long periods without rain and colder than previous years. Bud break and pruning took place later than in 2021, which helped to avoid damage caused by frosts in early April. Yields were affected by intense heat waves in the spring, but 2022 is a fine vintage offering concentration and complexity, promising excellent tastings to come.

VINIFICATION & MATURATION

Strict control of winemaking temperatures.

Aged for 12 months, 70% in 400-liter barrels before blending.

30% of the volume is aged in vats to preserve freshness and fruitiness.

After dealcoholization, the wine is aged for 12 to 18 months in the bottle before being released.

TASTING NOTE

“This alcohol-free Malbec cuvée from Haute-Serre reveals a deep garnet color. On the nose, elegant aromas of cocoa beans and black cherries mingle with subtle notes of peppermint. On the palate, there is beautiful tension and very silky tannins with aromas of prunes, complemented by spicy notes that are the signature of the estate.”

B.G. Vigouroux

