


TECHNICAL SHEET CHÂTEAU DE HAUTE-SERRE, GRAND MALBEC, 2023

The quintessence of French Malbec

The Château de Haute-Serre stands at an altitude of 300 meters at the crossroads of the Parc régional des Causses du Quercy and the Cahors appellation. Among the highest and rarest densities of the plateau, the vines draw nourishment from the unique clay-limestone siderolithic soil from the Kimmeridgian, enriched with blue clay and iron concretions. This cuvée comes from an intra-parcel selection of the best plots of the estate, located on the blue clay vein, planted at high density (6065 plants/ha) and grafted onto Riparia rootstock. The vines are meticulously and precisely tended, and they are trellised. The clusters are carefully selected (5 clusters per vine) and the vines are chosen individually.

VARIETAL: 100% Malbec	COLOR: Red	REGION: Occitanie
APPELLATION: AOP Cahors	AGING POTENTIAL: 15 to 40 years	ALCOHOL: 13,5 %
SIZE: 75 cl	CERTIFICATION: HVE 	VINTAGE: 2023
PH: 3,47	TOTAL ACIDITY (TARTARIC): 5,2 mg/l	SO2: 90 g/l
RESIDUAL SUGARS: 0,2 g/l	CLOSURE: Natural cork	

VINTAGE 2023

The 2023 vintage, described as "excessive" in the Lot region, was marked by contrasting weather conditions, including a wet spring that favored the presence of downy mildew. Harvesting began late on the plateau, around the end of September, to achieve optimal grape maturity. Despite these challenges, the harvested juices show promising quality, characterized by moderate alcohol levels and beautiful acidity. The first musts, including those in barrels, suggest a very encouraging 2023 vintage, revealing the potential of this atypical wine year.

VINIFICATION & MATURATION

Cold pre-fermentation maceration. Long fermentation for customized extractions.
Aging for 18 months in 225-liter barrels, 50% of which are new.
Since 2018, 20% aged in 7hl amphorae.

TASTING NOTES

"Brilliant and deep, the purple color heralds a wine of great nobility. The intense and refined nose combines ripe plum, red berries, and blackcurrant, enhanced by delicate spices, cocoa, and peppermint. On the palate, silky tannins and precise acidity carry a texture that is balanced between power and delicacy. The long, salty and vibrant finish is a sign of the timeless elegance of Château de Haute-Serre."

AS Sigoux

DECANTER 97 POINTS

COLIN HAY - THE DRINKS BUSINESS 94+ POINTS

