



CHÂTEAU DE HAUTE-SERRE, GÉRON DADINE, 2017

The precious nectar of high plateau

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. . Géron Dadine, valiant protector and first owner of the estate in the 16th century, gives his name to this cuvée. Exclusively made from high density vines, this wine has a deep and sustained colour and reveals elegant and silky tannins on the palate, perfectly chiselled, the signature of the estate's excellence.

VARIETAL: 100% Malbec	AGING POTENTIAL: 12 to 20 years	REGION: Occitanie
APPELLATION: AOP Cahors	COLOR: Red	ALCOHOL: 14%
FORMAT: 75 cl		VINTAGE: 2017

VINTAGE 2017

The year 2017 was marked by exceptional frost episodes in April, causing significant, sometimes total, crop losses. Despite these climatic challenges, the harvest produced concentrated grapes in the parcels that were spared. This rare vintage reveals a beautiful intensity and testifies to the resilience of the vineyard in the face of adversity.

VINIFICATION & MATURATION

Rigorous control of vinification temperatures.

Aged for 15 months in 225 litre barrels, 30% of which are new.

30% of the volume is aged in vats to maintain the fruit and guarantee freshness.

12 to 18 months in bottle before release.

TASTING NOTES & AWARDS

"Its color is both deep and sustained. The nose is an intense expression of spicy aromas with a hint of eucalyptus that carries through to the palate. The tannins are of great finesse, attributed to its unique, stony terroir. The wood, perfectly integrated, sublimates the balance between fruity aromas and spicy notes right through to the finish."

AG Segoux

TERRE DE VINS	GOLD
WINE ENTHUSIAST	94 POINTS
WINE SPECTATOR	92 POINTS
JAMES SUCKLING	91 POINTS
TASTED	91 POINTS

