

CHÂTEAU DE HAUTE-SERRE, GEORGES, 2020

A passion for great terroir

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 wine has been named after Georges Vigouroux, the pioneer who saw the potential of this haven of biodiversity and brought the historic vineyard back to life in 1971.

VARIETAL: 100% Malbec AGING POTENTIAL: 15 years REGION: Occitanie

APPELLATION: AOP Cahors COLOR: Red ALCOHOL: 13.5%

FORMAT: 75 cl CERTIFICATION: HVE WINTAGE: 2020

VINTAGE 2020

The year 2020 was a "solar" year and this great vintage will be recognized in the future for the remarkable quality of its wines.

The year started with a mild and humid winter, allowing a good replenishment of the water tables. The spring was hot, dry and without frost which led to very early growth in the vineyard. The following summer was particularly dry, with no signs of rain until the return of the summer storms on August 15th, which enabled the grapes to finish ripening and avoid too much hydric stress. These positive conditions meant that the vines needed far less treatment than normal.

WINIFICATION & MATURATION

Rigorous control of vinification temperatures.

Aged for 12 months in 400 litres barrels before blending.

30% of the volume is aged in vats to preserve its freshness and fruit notes and since 2019 20% of the volume is aged in 7 hl amphorae.

12 to 18 months in bottle before release.

TASTING NOTES & AWARDS

"This Cuvée Georges has a deep garnet-red colour. On the nose, elegant scents of cocoa bean and black cherry mingle with subtle notes of peppermint. On the palate, there's great tension and very silky tannins with aromas of prune, enhanced by the spicy notes that are the signature of Château de Haute-Serre".



