
**OPUSCULE DE HAUTE SERRE,  
PRUNELARD 127, 2022**

## At the root of 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. To develop his knowledge further, Malbec expert Bertrand-Gabriel Vigouroux has planted here a half-hectare plot of Prunelard. By following the same vinification and élevage as his Malbecs, Bertrand Gabriel Vigouroux wants to see how the terroir of Haute Serre expresses itself through this ancient varietal. This 100% Prunelard is the result of a decade long project to carefully prepare vineyard plot 127 for the arrival of the "father" of Malbec.

<b>VARIETAL:</b> 100% Prunelard	<b>AGING POTENTIAL:</b> 15 years	<b>REGION:</b> Occitanie
<b>APPELLATION:</b> IGP Côtes du Lot	<b>COLOR:</b> Red	<b>ALCOHOL:</b> 13,3%
<b>FORMAT:</b> 75 cl	<b>CERTIFICATION:</b> HVE 	<b>VINTAGE:</b> 2022

### VINTAGE 2022

2022 will be remembered as year of drought. Winter was particularly dry and colder than previous years, with almost no rain for weeks on end. The bud burst as well as the pruning took place later than in 2021, which allowed the vines to avoid being damaged caused by April frosts. Heatwaves during the summer affected the vineyard's yields but 2022 is nevertheless a great vintage which offers concentration and complexity.

### VINIFICATION & MATURATION

Strict control of vinification temperatures.

Fermentation in stainless steel vats, followed by 100% aging in 225-liter barrels of 3rd passage for 12 to 18 months.

The wine rests in bottle for a further 12 to 18 months before being released.

### TASTING NOTES

*'On the nose, this deep-coloured wine reveals aromas of black fruit and prune, enriched by subtle notes of light tobacco. On the palate, it is powerful, supported by soft, silky tannins, and offers flavours of pepper, blackcurrant and garrigue in a beautiful, harmonious whole.'*

*B.G. Vigouroux*

