



## CYBÈLE DE HAUTE SERRE, 2024

## A rosé Malbec from 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. In roman mythology Cybèle, the wife of Cronus and mother of Zeus, was the personification of Mother Earth, and often associated with motherhood, nature, fertility and agriculture. Cybèle de Haute-Serre, is a 100% Malbec rosé and can only be made in the northern hemisphere. It celebrates the exceptional biodiversity of this unique vineyard.

**VARIETAL:** 100% Malbec**AGING POTENTIAL:** 2 years**REGION:** Occitanie**APPELLATION:** IGP Côtes du Lot**COLOR:** Rosé**ALCOHOL:** 12%**FORMAT:** 75 cl**CERTIFICATION:** HVE**VINTAGE:** 2024

### VINTAGE 2024

The year 2024 was marked by extreme weather conditions. Spring was characterized by exceptionally early budburst, followed by a radiative frost that affected 25% of the vineyard. Despite a dry summer enabling satisfactory ripening and a late harvest, yields remained low (30 hl/ha). Despite the extreme climatic challenges, this vintage stands out for its concentrated, complex wines, testimony to the resilience of the vineyards.

### VINIFICATION & MATURATION

The grapes are harvested early in the morning to maintain the freshness of the fruit and allow for an optimal expression of the terroir in this atypical wine.

Only the free-run juices are used.

12° C fermentation.

Maturation in stainless still tanks for 6 months before release.

### TASTING NOTES

*“Fresh, intense nose with notes of ripe fruit, redcurrant and blackcurrant. Gorgeous on the palate, with good volume, it displays a subtle balance between tension, maturity and length. Cybèle is a gastronomic rosé, racy, distinctive and singular.”*

