


TECHNICAL SHEET

ALBESCO DE HAUTE SERRE, 2023

"I become white"

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 particular terroir makes Haute-Serre an ideal place to grow Chardonnay, allowing the varietal to express its typical intense flavors. Albesco, translates from latin as "I become white".

VARIETAL: 100% Chardonnay	AGING POTENTIAL: 10 years	REGION: Occitanie
APPELLATION: IGP Côtes du Lot	COLOR: White	ALCOHOL: 12,5 %
FORMAT: 75 cl	CERTIFICATION: HVE 	VINTAGE: 2023
PH: 3,3	TOTAL ACIDITY (TARTARIC): 5,85 mg/l	SO₂: 100 mg/l
RESIDUAL SUGARS: 0 g/l	CLOSURE: Natural cork	

VINTAGE 2023

The 2023 vintage, described as 'excessive' on the plateaus of the Lot Valley, was marked by contrasting weather conditions, notably a wet spring that encouraged the development of mildew. Harvesting began late on the third terraces, towards the end of September, to ensure the grapes reached optimal maturity. Despite these challenges, the harvested juices show promising quality, characterised by moderate alcohol levels and good acidity. The first musts, including those in barrels, point to a very encouraging 2023 vintage, revealing the potential of this atypical wine-growing year.

VINIFICATION & MATURATION

Light cold settling. No malolactic fermentation to preserve the wine's natural freshness. 70% of the fermentation takes place in 400-liter barrels and 30% in oval concrete tanks, which ensure the wine's openness and richness. Aging takes place in tanks and barrels, 25% of which are new oak. 6 months in bottle before release.

TASTING NOTES

'This Chardonnay has a pale, brilliant colour. On the nose, aromas of pear, lychee and almond combine to form the typical aromatic signature of Albesco. On the palate, minerality takes centre stage and is balanced by buttery almond notes. The result is a wine with a beautiful balance between opulence and freshness.'

AG Sigoux

