





TECHNICAL SHEET

CYBÈLE DE HAUTE SERRE, 2025

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: 2025
PH: 3,47	TOTAL ACIDITY (TARTARIC): 4,92 mg/l	SO2: 60 mg/l
RESIDUAL SUGARS: 1 g/l	CLOSURE: 	

VINTAGE 2025

The 2025 vintage was shaped by a wet spring that supported healthy vine development, followed by a fine summer favorable to the ripening of Malbec. Rainfall just before harvest played a key role, reactivating ripening while preserving the freshness of the grapes. The wines show deep color intensity, ripe and silky tannins, and a harmonious balance between concentration and freshness, resulting in a vintage that is both generous, elegant, and beautifully accomplished.

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.”

AGS

