


TECHNICAL SHEET CHÂTEAU DE HAUTE-SERRE, GRAND MALBEC, 2023

The quintessence of French 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. This cuvée comes from an intra-parcel selection of the best plots of the estate, located on the blue clay vein, planted at high density (6065 plants/ha) and grafted onto Riparia rootstock. The vines are meticulously and precisely tended, and they are trellised. The clusters are carefully selected (5 clusters per vine) and the vines are chosen individually.

VARIETAL: 100% Malbec	COLOR: Red	REGION: Occitanie
APPELLATION: AOP Cahors	AGING POTENTIAL: 15 to 40 years	ALCOHOL: 13,5 %
SIZE: 75 cl	CERTIFICATION: HVE 	VINTAGE: 2023
PH: 3,47	TOTAL ACIDITY (TARTARIC): 5,2 mg/l	SO2: 90 mg/l
RESIDUAL SUGARS: 0,2 g/l	CLOSURE: Natural cork	

VINTAGE 2023

Despite the 2023 vintage being marked by extreme weather conditions in the Lot region, the late harvest yielded grapes of excellent quality, promising balanced, fresh, and very promising wines. This is an atypical vintage that may well surprise with its elegance and potential.

VITICULTURE

Crafted from a meticulous intra-plot selection of Plot 107 at Château de Haute-Serre, this wine draws its essence from a remarkable terroir, traversed by a unique vein of blue clay. On this exceptional plot, every action in the vineyard is guided by the desire to precisely reveal the full richness of the soil and the identity of the grape variety, for the truest and purest expression of Malbec.

VINIFICATION & MATURATION

Cold pre-fermentation maceration.
Extended fermentation for precise extraction.
Aged for 24 months in 225-liter barrels, 50% of which are new.
Part of the wine is aged in 700-liter amphorae.

TASTING NOTES

"Brilliant and deep, the purple color heralds a wine of great nobility. The intense and refined nose combines ripe plum, red berries, and blackcurrant, enhanced by delicate spices, cocoa, and peppermint. On the palate, silky tannins and precise acidity carry a texture that is balanced between power and delicacy. The long, salty and vibrant finish is a sign of the timeless elegance of Château de Haute-Serre."

AG Sigoux



DECANTER	97 POINTS
COLIN HAY - THE DRINKS BUSINESS	94+ POINTS
GLOBAL MALBEC MASTERS - THE DRINKS BUSINESS	SILVER