



## The bold signature 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. This wine has been named after the gallic hero "Lucter" who was a determined defender of Cahors' lands. This "second vin" brilliantly expresses the exceptional character of Haute-Serre terroir with its signature silky tannins and peppery notes.

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|---------------------------------|--|--|
| <b>VARIETAL:</b> 100% Malbec    | <b>AGING POTENTIAL:</b> 15 years   | <b>REGION:</b> Occitanie   |
| <b>APPELLATION:</b> AOP Cahors  | <b>COLOR:</b> Red  | <b>ALCOHOL:</b> 13%  |
| <b>FORMAT:</b> 75 cl            | <b>CERTIFICATION:</b> HVE  | <b>VINTAGE:</b> 2022   |
| <b>PH:</b> 3,45                 | <b>TOTAL ACIDITY (TARTARIC):</b> 5,49 mg/l   | <b>SO<sub>2</sub>:</b> 70 mg/l   |
| <b>RESIDUAL SUGARS:</b> 0,5 g/l |  | <b>CLOSURE:</b> DIAM  |

### 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

Low-temperature fermentation in temperature-controlled stainless steel tanks with gentle extraction to preserve the fruit.

Aged for 8 to 12 months in stainless steel tanks and large casks containing no new oak.

The wine is aged for 6 to 12 months in the bottle before release.

### TASTING NOTES

*"Blackcurrant majesty in this sunny vintage. Intense freshness where notes of peppermint blend with blackcurrant and stewed red fruits, offering a bold and full-bodied experience."*

*AG Sigoux*

