




TECHNICAL SHEET

ALBESCO DE HAUTE SERRE, 2024

"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: 13 %
FORMAT: 75 cl	CERTIFICATION: HVE 	VINTAGE: 2024
PH: 3,35	TOTAL ACIDITY (TARTARIC): 5,89 mg/l	SO₂: 110 g/l
RESIDUAL SUGARS: < 0,8 g/l	CLOSURE: Natural cork	

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

Light cold settling.

70% of fermentation takes place in 400-litre barrels and 30% in stainless steel vats.

Ageing takes place in vats and barrels, 25% of which are new oak.

Six months in the 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

