


The precious nectar of high plateau

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. Géron Dadine, valiant protector and first owner of the estate in the 16th century, gives his name to this cuvée. Exclusively made from high density vines, this wine has a deep and sustained colour and reveals elegant and silky tannins on the palate, perfectly chiselled, the signature of the estate's excellence.

VARIETAL: 100% Malbec	AGING POTENTIAL: 15 years	REGION: Occitanie
APPELLATION: AOP Cahors	COLOR: Red	ALCOHOL: 14 %
FORMAT: 75 cl	CERTIFICATION: HVE 	VINTAGE: 2019
PH: 3,55	TOTAL ACIDITY (TARTARIC): 5,1 mg/l	SO₂: 90 g/l
RESIDUAL SUGARS: 0,3 g/l		CLOSURE: Natural cork

VINTAGE 2019

2019 will be remembered as a year of drought. Winter was particularly dry, with almost no rain between from February to April, followed by a mild and humid spring. The summer season was very hot and dry with frequent heatwaves. The warm continental winds were omnipresent during the season contributing to the significant levels hydric stress and resulting low yields, but also reduced the need to treat the vines as often as usual. On August 15th, a life-saving rain allowed the grapes to continue ripening properly resulting in a vintage crisp, taut, mineral and relatively low in alcohol (12.5 – 13%).

VINIFICATION & MATURATION

Rigorous control of vinification temperatures.

Aged for 15 months in 225 litre barrels, 30% of which are new. 30% of the volume is aged in vats to maintain the fruit and guarantee freshness.

12 to 18 months in bottle before release.

TASTING NOTES & AWARDS

"The colour is both deep and sustained. The nose is an intense expression of spicy aromas with a hint of eucalyptus that can be found on the palate. The tannins are of great finesse, attributed to its unique terroir. The oak is perfectly integrated and enhances the balance between fruity aromas and spicy notes until the finish."

GD Sigoux

WINE ENTUSIAST	93 POINTS
THE DRINKS BUSINESS - GLOBAL MALBEC MASTERS	GOLD
TERRE DE VINS	SILVER

