


TECHNICAL SHEET

OPUSCULE DE HAUTE SERRE, PINOT NOIR 127, 2023

A nod to Haute-Serre Kimmeridgian soil

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. The similarities between Haute-Serre and Vosne-Romanée terroirs explain Bertrand-Gabriel Vigouroux's choice to explore Pinot Noir's potential on plot 127 of the vineyard.

VARIETAL: 100% Pinot Noir	AGING POTENTIAL: 15 years	REGION: Occitanie
APPELLATION: IGP Côtes du Lot	COLOR: Red	ALCOHOL: 13,5%
FORMAT: 75 cl	CERTIFICATION: HVE 	VINTAGE: 2023
PH: 3,57	TOTAL ACIDITY (TARTARIC): 6,52 mg/l	SO₂: 80 g/l
RESIDUAL SUGARS: 0 g/l		CLOSURE: Natural cork

VINTAGE 2023

The 2023 vintage, described as "excessive" in the Lot Valley, was marked by contrasting weather conditions, including a wet spring that favored the presence of downy mildew. Harvesting began late on the third terraces, around the end of September, to achieve optimal grape maturity. Despite these challenges, the harvested juices show promising quality, characterized by moderate alcohol levels and beautiful acidity. The first musts, including those in barrels, suggest a very encouraging 2023 vintage, revealing the potential of this atypical wine year.

VINIFICATION & MATURATION

Rigorous control of the vinification temperatures.
Fermentation in stainless steel tanks followed by maturation in 225-liter barrels 100% 3rd passage.
The wine ages a further 12 to 18 months in bottle before release.

TASTING NOTES & AWARDS

"Fresh red berries blend with hints of licorice and peppermint, offering a rich and deep sensory experience. A subtle aromatic framework, marked by intense black fruits, underscores the uniqueness of this sunny vintage."

AG Vigouroux

