



CHÂTEAU DE MERCUÈS, ICÔNE, 2015

The quintessence of French Malbec

Château de Mercuès was the summer residence of the Bishops and Counts of Cahors since the middle ages, and in 1959 became one of the very first Relais & Châteaux in France. The vineyard is located on the third terraces of the Lot valley, between Caillac and Mercuès, and is planted on an ancient alluvial soil from the Mindel era. This cuvée is made from grapes hand-selected on the vine from Château de Mercuès' high-density vineyards (6666 vines per hectare) offers a great Malbec with velvety nuances. The bunches are picked by hand and go through a meticulous vinification process to create an exceptional cuvee characterized by fine and velvety tannins.

VARIETAL: 100% Malbec**COLOR:** Red**REGION:** Occitanie**APPELLATION:** AOP Cahors**AGING POTENTIAL:** 20 years**FORMAT:** 75 cl**ALCOHOL:** 14,5 %**VINTAGE:** 2015*VINTAGE 2015*

The year 2015, marked by a hot, dry spring followed by a sunny summer punctuated by beneficial rainfall, offered ideal conditions for optimal ripening of the grapes. The harvest, which began in mid-September in perfect sanitary conditions, revealed well-balanced and promising berries. This vintage promises to be a great classic, combining freshness, sapidity and elegance.

VINIFICATION & MATURATION

Fermentation in steel vats.

Aged for 18 months in 225 litres barrels (50% of which are new wood) for 80% of the volume.

Since 2018, 20% is aged in small 7 hl amphorae.

Aged for another 30 months in bottle before release.

TASTING NOTES

"The colour of this wine is dark, deep and shiny. Powerful bouquet of concentrated black fruits with subtle hints of violet and vanilla. On the palate, fine and elegant tannins bring out the beautiful aromas of black fruits and spices."

AG Sigoux

WINE ENTHUSIAST 93 POINTS

WINE SPECTATOR 93 POINTS

