

CHÂTEAU DE MERCUÈS, 6666, 2018

The art of mastering the Malbec diva

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. The terroir is enriched with clay and silica, combined with high planting density. This premium cuvée from Château de Mercuès results from the meticulous technical expertise applied to the elaboration of our Malbecs. Its name highlights the high planting density implemented in the vineyard since 1994, up to 6666 vines per hectare, to concentrate the aromas and develop exceptionally fine and velvety tannins.

VARIETAL: 100% Malbec COLOR: Red REGION: Occitanie

APPELLATION: AOP Cahors AGING POTENTIAL: 15 years

FORMAT: 75 cl ALCOHOL: 14,5 % VINTAGE: 2018

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The budburst in the vineyard was within the ten-year average. In spite of an overly rainy spring that favored the development of mildew, the beautiful summer that followed ensured an excellent tannic maturity of the Malbec grapes. The harvest period, warm and sunny, offered ideal conditions to obtain an optimal maturity, an excellent concentration and perfectly healthy grapes.

The vintage offers maturity, complexity and great length on the palate, as well as a very well expressed typicity of the terroir.

VINIFICATION & MATURATION

Fermentation in steel vats.

Aged for 15 months in 225 litres barrels for 70% of the volume.

30% is aged in small 7 hl amphorae.

Aged for another 12 months in bottle before release.

TASTING NOTES & AWARDS

"Blackish, deep purple and somewhat crimson color. Enigmatic. Powerful bouquet of liquorish, with subtle hints of chocolate, blackberry, and stewed blackcurrant. Rich and full-bodied on the palate with fine grained tannin and an ethereal sort of elegance. A svelte, thoroughbred wine."



