

CHÂTEAU DE MERCUÈS, 6666, 2020

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: 2020

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The year 2020 was a "solar" year and this great vintage will be recognized in the future for the remarkable quality of its wines.

The year started with a mild and humid winter, allowing a good replenishment of the water tables. The spring was hot, dry and without frost which led to very early growth in the vineyard. The following summer was particularly dry, with no signs of rain until the return of the summer storms on August 15th, which enabled the grapes to finish ripening and avoid too much hydric stress. These positive conditions meant that the vines needed far less treatment than normal.

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

"This powerful wine has a dark purple colour and reveals notes of fresh fruit and licorice. Its controlled acidity and velvety tannins are the signature of this rich, generous and opulent Malbec."





