



L'ARPÈGE DE MERCUÈS, 2024

Malbec harmony

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, enriched with clay and silica, combined with high planting density (up to 6666 vines per hectare) offers a Malbec rosé at its finest. In music, an arpeggio is a rapid succession of notes which create a harmony, just like the repetitive detailed work in the vineyard led by Bertrand-Gabriel Vigouroux to bring this Malbec rosé from the Lot Valley to its fullest expression

VARIETAL: 100% Malbec**AGING POTENTIAL:** 2 years**REGION:** Occitanie**APPELLATION:** IGP Côtes du Lot**COLOR:** Rosé**ALCOHOL:** 12,5 %**FORMAT:** 75 cl**CERTIFICATION:** HVE **VINTAGE:** 2024*VINTAGE 2024*

2024 was a difficult year for Château de Mercuès. After a record-breaking early budburst, a wave of radiant frost destroyed the entire vineyard. The harvest was marked by extremely low yields (5 hl/ha). However, this rare vintage testifies to the resilience of the terroir and the hard work of our teams. Despite the extreme climatic challenges, the resulting wine reveals great concentration and unique depth, offering a promise of complexity for years to come.

VINIFICATION & MATURATION

Harvested early in the morning and immediately pressed to maintain the fresh aromas.

This rosé is only made from the free-running juice.

12° C fermentation.

Maturation in stainless still tanks for 6 months before release.

TASTING NOTES

“Pale in color with violet highlights, this wine has a subtle nose of red berries, redcurrant, morello cherry and amyl. The palate is healthy, with peppery spices and fruity sweetness. This rosé is complex and greedy.”



TERRE DE VINS SILVER

THE DRINKS BUSINESS - GLOBAL ROSÉ MASTERS SILVER

