

CHATEAU DE MERCUÈS

Château de Mercuès is the sort of place that one dreams of, without ever hoping to actually see one day. However the proof is there! Although it seems straight out of a fairy tale, Château Mercuès well and truly exists, and its rich past could fill an entire history book. Situated high on a rocky promontory, the château and its crenelated towers have overlooked the hillsides of the Lot, with a sweeping view of the entire region, since the Middle Ages.

In 1983, Georges Vigouroux set himself a new challenge: restructuring the Mercuès vineyard on the surrounding gravelly rises in the communes of Caillac and Mercuès. At the same time as he restructured the vineyard, Georges Vigouroux built a magnificent underground cellar for fermenting and ageing the wine. This was dug out of solid rock underneath the château gardens. Impeccably aligned rows of barrels are overlooked by a beautiful vaulted cellar of raw concrete with a magnificent Roman-Byzantine perspective whose plans were overseen by the Brazilian architect Oscar Niemeyer.

APPELLATION Cahors AOC

VARIETALS Malbec 85% - Merlot - 14% Tannat 1%

VINEYARD SURFACE 35 hectares

AVERAGE VINES AGE 30 y.o

TERROIR - VINIFICATION

The vineyard feature a superb clay-limestone terroir ideal for winegrowing. Fermentation is controlled very rigorously. Wines from each plot are kept separate in order to fine tune the final blend and pumping over is done to extract the best possible tannin from the Malbec grape skins. The wine is aged for 12 to 14 months in cool, dark cellars, partly in new Allier oak barrels.

TASTING

An extremely well-made wine: rich, intense, and subtle, with a great combination of fruit and spice. Very dark red with purplish-red nuances and a nose of red fruit, spice, and vanilla. Very rich on the palate with hints of candied morello cherry and sweet spice underpinned by powerful tannin and elegant, understated oak.

FOOD & WINE PAIRING

Cuvée Grand Vin Seigneur from Château de Mercuès makes any occasion special. It is an ideal match with refined dishes such as a pasty-covered pot of pollack, chanterelle mushroom tempura, red mullet in a salt crust, and roast breast of duckling.

Suggested serving temperature: 16/18°C

AWARDS

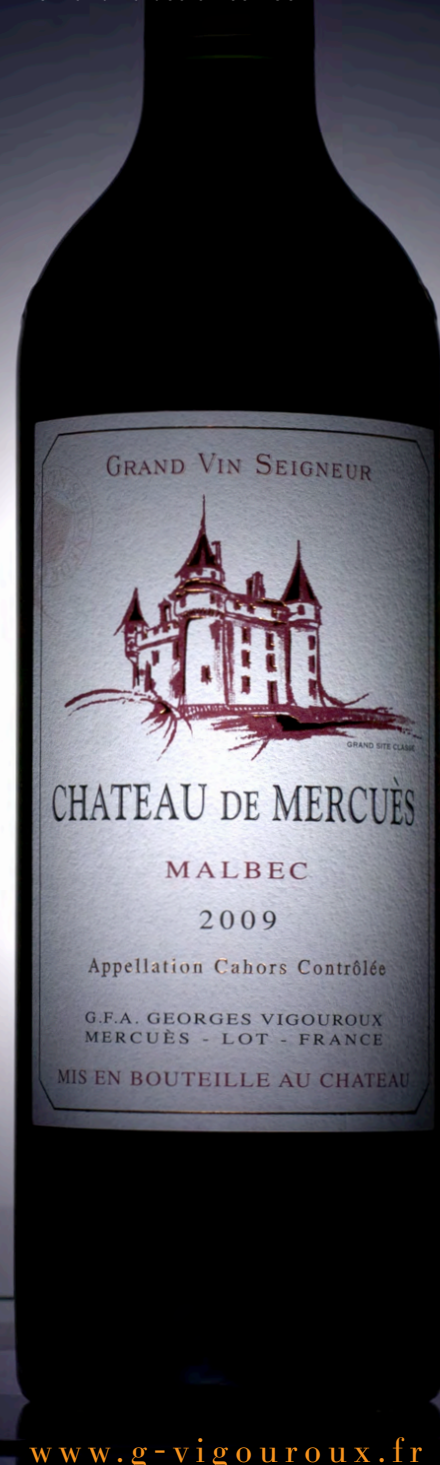
- 2008 Gold medal Concours Général Agricole de Paris
- 2007 Gold medal Concours des Grands Vins de France, Mâcon
- 2007 17,5/20 Spécial Malbec The World of Fine Wine Magazine
- 2007 90/100 Wine Enthusiast Magazine (USA)
- 2007 87/100 Weinwirtschaft Magazine (All)
- 2005 2 stars Guide Hachette des vins
- 2005 Silver medal Decanter World Wine Awards
- 2005 Silver medal Concours des Vins du Sud-Ouest
- 2005 Bronze medal Concours des Grands Vins de France, Macon



GEORGES VIGOUROUX
CRÉATEUR DE GRANDS MALBEC S

In Quercy, everything that is precious is black... starting with the local wine, called « The black wine of Cahors » by the English in the Middle Ages.

For four generations, this «Vin Noir» has flowed in our family's veins, and been the object of all our efforts in the historic Cahors vineyards. In love with this grape variety – its history, its aromatics, and its deep black colour – we have made it our leitmotif from father to son, perpetuating our know-how and values since 1887.



www.g-vigouroux.fr