

CHATEAU DE MERCUES 2008

HISTORY:

Château de Mercuès is an estate of 35 Ha belonging to the Vigouroux Family. The vineyard is situated in the heart of the AOC Cahors area, in one of the large meanders of the Lot River, on the gravelly slopes of the small hills that had been shaped by the river. The name of the estate comes from the old 13th Century Castle, built by the Count-Bishops of Cahors on a high pick, looking over the Lot Valley. It is one of the most magnificent Historic Monuments of this region. Perfectly conserved, it is nowadays a 4 stars Hotel “Relais & Châteaux” and a gastronomic One-starred Michelin restaurant.

GRAPE VARIETIES:

Malbec 85%, Merlot 10%, Tannat 5%

TERROIR:

The soil is clayey and gravelly. The grape-vines are planted on the hills of Mercuès and Caillac that are considered among the best terroirs of Cahors. 60% of the vineyard is now planted with a density of more than 6000 stocks per Hectares which allows to reduce the yields and get healthier and riper grapes.

WINE-MAKING:

The wine is traditionally made in stainless steel tanks, with controlled temperature around 32°C to get maximum fruit and colour.

TASTING:

The colour is deep and intense almost black. Its nose is a blend of subtle aromas of small red fruits and mellow spices. In the mouth, the complex flavours of candied red berries, are melted with notes of leather, in perfect harmony with very long and silky tannins. It will suit perfectly with red meat but we recommend it with another speciality produced in our area called “Gigot d’agenau du Quercy”. It is a leg of lamb breed in the area of Cahors and also graded in AOC.

AWARD :

Médaille d’Or au Concours Général Agricole de Paris 2010