



## CHÂTEAU DE HAUTE-SERRE, LUCTER, 2020

*The bold signature of Malbec*

The Château de Haute-Serre sits at an altitude of 300 metres, on the high plateau between the Parc Régional des Causses du Quercy and Cahors. Among the highest densities on the plateau, the 60 hectares of vines are nourished by the singularity of the siderolithic Kimmeridgian clay-limestone soil enriched with blue clay and iron concretions. This wine has been named after the gallic hero "Lucter" who was a determined defender of Cahors' lands. This "second vin" brilliantly expresses the exceptional character of Haute-Serre terroir with its signature silky tannins and peppery notes.

**VARIETAL:** 100% Malbec**AGING POTENTIAL:** 10 years**REGION:** Occitanie**APPELLATION:** AOP Cahors**COLOR:** Red**DEGREE:** 13%**FORMAT:** 75 cl**CERTIFICATION:** HVE **VINTAGE:** 2020**VINTAGE 2020**

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**

Low temperature fermentation in thermo-regulated stainless steel tanks.

Soft extraction in order to preserve the fruit.

12 months maturation in vats and barrels free from new wood.

6 to 12 months in bottle before release.

**TASTING NOTES**

"Vintage 2020 is characterised by intense aromas of stewed red fruits. On the palate, it opens with a pleasant freshness combined with subtle hints of peppermint and silky tannins, always so characteristic of Haute-Serre".

