



CHÂTEAU DE MERCUÈS, ICÔNE, 2020

The quintessence of French Malbec

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. This cuvée is made from grapes hand-selected on the vine from Château de Mercuès' high-density vineyards (6666 vines per hectare) offers a great Malbec with velvety nuances. The bunches are picked by hand and go through a meticulous vinification process to create an exceptional cuvee characterized by fine and velvety tannins.

VARIETAL: 100% Malbec	COLOR: Red	REGION: Occitanie
APPELLATION: AOP Cahors	AGING POTENTIAL: 20 years	
FORMAT: 75 cl	ALCOHOL: 14,5 %	VINTAGE: 2020
PH: 3,56	TOTAL ACIDITY (TARTARIC): 5,25 mg/l	SO₂: 90 mg/l
RESIDUAL SUGARS: 1,3 g/l	CLOSURE: Natural cork	

VINTAGE 2020

The 2020 vintage was an exceptional one, marked by ideal weather conditions that allowed for the production of wines of remarkable quality. Following a mild winter and an early spring, the very dry summer and the August thunderstorms promoted optimal ripening of the grapes while enabling sustainable vineyard management.

VITICULTURE

A meticulous selection of individual plots is carried out on the clay-gravel soils of the third terrace of the Lot Valley. This approach allows us to identify the best areas of the vineyard in order to fully express the richness, finesse, and complexity of the terroir..

VINIFICATION & MATURATION

Fermentation in steel vats.

Aged for 18 months in 225 litres barrels (50% of which are new wood) for 80% of the volume.

Since 2018, 20% is aged in small 7 hl amphorae.

Aged for another 30 months in bottle before release.

TASTING NOTES

"This wine captivates with its seductive deep violet hue and presents a complex bouquet, with delicate notes of liquorice, black fruit and rosemary. The powerful, velvety tannins are a foretaste of a finish that is both refreshing and pleasantly crisp."

