





# L'ARPÈGE DE MERCUÈS, 2025

## 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

|                                      |  |                                |
|--------------------------------------|--|--------------------------------|
| <b>VARIETAL:</b> 100% Malbec         | <b>AGING POTENTIAL:</b> 2 years  | <b>REGION:</b> Occitanie       |
| <b>APPELLATION:</b> IGP Côtes du Lot | <b>COLOR:</b> Rosé   | <b>ALCOHOL:</b> 12,5%          |
| <b>FORMAT:</b> 75 cl                 | <b>CERTIFICATION:</b> HVE  | <b>VINTAGE:</b> 2025           |
| <b>PH:</b> 3,54                      | <b>TOTAL ACIDITY (TARTARIC):</b> 4,5 mg/l  | <b>SO<sub>2</sub>:</b> 60 mg/l |
| <b>RESIDUAL SUGARS:</b> 0,3 g/l      | <b>CLOSURE:</b>         |                                |

### VINTAGE 2025

The 2025 vintage was shaped by a wet spring that supported healthy vine development, followed by a fine summer favorable to the ripening of Malbec. Rainfall just before harvest played a key role, reactivating ripening while preserving the freshness of the grapes. The wines show deep color intensity, ripe and silky tannins, and a harmonious balance between concentration and freshness, resulting in a vintage that is both generous, elegant, and beautifully accomplished.

### 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 amy. The palate is healthy, with peppery spices and fruity sweetness. This rosé is complex and greedy.”

*B.G. Vigouroux*

