




LE CHENIN DE MERCUÈS, 2022

The excellence of Chenin on its original terroir

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 is enriched with clay and silica, combined with high planting density (up to 6666 vines per hectare).

Bertrand-Gabriel Vigouroux decided to plant Chenin on the vineyard to let the varietal express its full potential on its original terroir.

VARIETAL: 100% Chenin	AGING POTENTIAL: 10 years	REGION: Occitanie
APPELLATION: IGP Côtes du Lot	COLOR: White	ALCOHOL: 13%
FORMAT: 75 cl	CERTIFICATION: HVE 	VINTAGE: 2022
PH: 3,29	TOTAL ACIDITY (TARTARIC): 5,05 mg/l	SO₂: 91 mg/l
RESIDUAL SUGARS: 0,5 g/l	CLOSURE: Natural cork	

VINTAGE 2022

2022 will be remembered as year of drought. Winter was particularly dry and colder than previous years, with almost no rain for weeks on end. The bud burst, as well as the pruning, took place later than in 2021, which allowed the vines to avoid being damaged by a late frost. Heatwaves during the summer affected the vineyard's yields but 2022 is nevertheless a great vintage which offers concentration and complexity.

VINIFICATION & MATURATION

Light cold settling.

Fermentation and ageing for 9 months in 400 litres barrels with regular battonage before blending.

Aged for a further 6 months in bottle before release.

TASTING NOTES

"On the nose, this Chenin reveals a delicate bouquet with hints of vanilla and quince, giving way to a floral complexity with notes of jasmine and honeysuckle. Its minerality is underscored by subtle hints of honeyed flowers, offering a perfect balance."

