




CHÂTEAU DE MERCUÈS, LES ÉVÊQUES, 2020

Malbec richness

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. The terroir, enriched with clay and silica, combined with high planting density (up to 6666 vines per hectare) offers a great Malbec with velvety nuances. Les Evêques is a cuvée that celebrates the Château's role as a historical place of hospitality, honoring guests for centuries with the rich and velvety tannins of Château de Mercuès

VARIETAL: 90% Malbec, 10% Merlot	COLOR: Red	REGION: Occitania
APPELLATION: AOP Cahors	AGING POTENTIAL: 15 years	ALCOHOL: 14%
FORMAT: 75 cl	CERTIFICATION: HVE 	VINTAGE: 2020
PH: 3,52	TOTAL ACIDITY (TARTARIC): 4,89 mg/l	SO₂: 45 mg/l
RESIDUAL SUGARS: 0,5 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

The grapes are carefully selected from plots planted on clay-gravel soils on the third terrace of the Lot Valley. This exceptional terroir encourages the vines to develop deep roots and imparts balance, concentration, and complexity to the grapes.

VINIFICATION & MATURATION

Pre-fermentation maceration, long pumping over.

Aged for 12 months in 400 litres barrels (of which maximum 20% is new wood) for 40% of the volume.

60% of the volume is aged in stainless steel tanks to preserve the freshness and fruit.

Aged for another 12 months in bottle before release.

TASTING NOTES

"A clear purple robe reveals velvety tannins, accompanied by notes of crisp fruits and tobacco. The wine's power is meticulously controlled for a remarkable aromatic persistence."



THE DRINKS BUSINESS - GLOBAL MALBEC MASTERS	SILVER
BETTANE & DESSEAUME	92 POINTS
WINE ENTHUSIAST	93 POINTS