



CHÂTEAU DE MERCUÈS, ICÔNE, 2016

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: 2016

VINIFICATION & MATURATION

Harvested by hand and sorted after destemming. Winemaking is done according to the highest standards, with a cold soak at 8°C for 3 days prior to fermentation. Slow and careful Pigeage (punch down) and pumping over are guaranteeing a good extraction of tannin and color. Malolactic fermentation takes place in barrel. The wine is aged 24 month in new French oak.

TASTING NOTES

"The colour of this wine is dark, deep and shiny. Powerful bouquet of concentrated black fruits with subtle hints of violet and vanilla. On the palate, fine and elegant tannins bring out the beautiful aromas of black fruits and spices."

AG Sigoux



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