



CHÂTEAU CANTELAUZE-MEZY

CHÂTEAU

AOP Cahors



VARIETIES:

80 % Malbec & 20 % Merlot

TERROIR:

Silty-clay soil combined to rolled pebble stones of the Lot's second terraces

VINES:

35 years average age
1 on 2 rows grassed over, suckering, stripping, green harvesting

WINEMAKING:

Thermo-regulated stainless steel tanks, malolactic fermentation in barrels or tanks

WINE MATURATION:

30 % in barrels with ½ in new and ½ in 1 or 2 years,
70 % in tank, 18 months maturation

REWARDS:

Silver medalist of the 2014 Paris annual agriculture show, In 2015, bronze Medalist Challenge for the best French wines and spirit for Asia and silver Medalist of the Paris annual agriculture show

CHÂTEAU CANTELAUZE-MEZY

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