

CHÂTEAU CANTELAUZE-MEZY



AOP Cahors



N°2

VARIETIES:

70 % Malbec & 30 % Merlot

TERROIR:

Silty-clay soil of the Lot's first & second terraces

VINES:

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

WINEMAKING:

Thermo-regulated stainless steel sawn-off cone tanks,
malolactic fermentation in tanks

WINE MATURATION:

18 months maturation, in tanks

REWARDS:

Bronze Medalist of the 2017 International Wine Challenge

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