

CHÂTEAU CANTELAUZE-MEZY

CM



AOP Cahors

PARCELLE TRÉJET



VARIETIES:
100% Malbec

TERROIR:
Clay- limestone of the Lot's third terraces
and limestone scree

VINES:
40 years average age
1 on 2 rows grassed over, suckering,
stripping, green harvesting

WINEMAKING:
Thermo-regulated stainless steel sawn-off cone tanks,
extraction by punching down, malolactic fermentation
in barrels or tanks

WINE MATURATION:
½ in new barrels and ½ in 1 or 2 years barrels,
20 months maturation

REWARDS:
Bronze Medalist of the 2014 & 2015 Paris annual
agriculture show

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