



Chateau Saint-Sernin

Malbec de Calcaire

Malbec 90%

Merlot 10%

91 Pts Wine Enthusiast

HVE – High Environmental Value
(Level 3) sustainability certification

Appellation

Cahors AOC

Vineyard

Third terrace of soils consisting of Kimmeridgian deposits and limestone.

Vinification

Guyot pruning. 7 buds on the fruit-bearing and 2 on the spur. Desuckering by hand. Thinning. Green harvest. Maceration on skins for 48 hours. Long and low temperature fermentation in thermo regulate stainless steel vats. Pumping over and delestage. Long maceration with pomace and micro oxygenation. Maturing in French oak barrels for 12 months minimum. Regular topping-up.

Pairing

Fitting for duck breast (Cahors hails from the capital of duck cuisine in France), roasted meats, steak. Also pairs with medium spicy foods and a variety of cheese.



With origins dating back to 1619, the Fournié family produced wine generation after generation in this Cahors estate and were one of the first to be included in the appellation when it received AOC status in 1971. Chateau St-Sernin has the good fortune of vineyard sites with three distinct terroirs, from the river valley up to the plateau above, with the average vine age of 50 years.