



Chateau Saint-Sernin

# Malbec de Galets

Malbec 90%

Merlot 10%

89 Points Wine Enthusiast

HVE – High Environmental Value (Level 3) sustainability certification

Dark purple color, with mature red and black fruits aromas. Dusty earth and spice notes, firm structure, with plenty of elegant tannins and a persistent finish.

Appellation

Cahors AOC

Vineyard

The soil is part clay, part silica on the first plantations, which are protected to the north by the overhang of the plateau, a 200 meters high cliff created by the river. The second soil type is a mixture of clay deposit and limestone outcrop, with a pebbly subsoil. These two types comprise the Malbec de Galets.

Vinification

Guyot pruning. 8 buds on the fruit-bearing and 2 on the spur. Desuckering by hand. Thinning. Green harvest. Maceration on skins for 24 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 8 months minimum. Regular topping-up.

Pairing

Poultry, roasted meats, sausages. Earthy/Umami ingredients like mushrooms, shallots, sage, etc as well as foods using smoked paprika, cinnamon, and allspice. Blue cheese and aged cheeses.

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.

