

# **PRESTIGE 2007**

**APPELLATION** AOP Cahors

**GRAPE VARIETY** 100% Malbec

**TERROIR** 20 years old vines. Around 30 000 bottles. Yield 40hl/ha.

## **VINIFICATION**

Vinification temperature 27-28°C

Full destemming

Crushing

Pigeage twice daily

25 to 30 day maceration period.

No filtration

## **AGEING**

Aged for 15 to 20 months in oak barrels : 1/3 new, 1/3 first wine 1/3 second wine



CHATEAU  
HAUT-MONPLAISIR

*Prestige*

CAHORS

MALBEC

CHATEAU HAUT-MONPLAISIR  
1772  
MIS EN BOUTEILLE AU CHATEAU