



CHATEAU DE CENAC - CUVÉE PRESTIGE 2004

Location:

The 7 hectares (17.5 acres) vineyard is located around an old medieval castle by the village of Albas. It overlooks the Lot River at an altitude of 240 meters (780 ft).

Château de Cénac Prestige derives from a vineyard established on plateaus with a chalky-clayey soil consisting of brown clay and ferruginous pebbles.

Varietals composition:

Malbec 100% (Grape locally known as Auxerrois).

Vinification:

Hand-picked grapes. The harvest is completely de-stemmed. Traditional-method. The maceration - at controlled temperature - lasts about 3 weeks with permanent pumping-over of the must for an optimal extraction of aromas and color. The final blend is done after completion of the malo-lactic fermentation.

The wine is then **aged in French oak casks (new and old) for 12/14 months** before it is bottled.

The wine :

- Inky **dark ruby with purple hues**.
- Open bouquet with aromas of very ripe and stewed fruits
- Notes of **oak and vanilla**.
- On the palate, after a smooth attack, it shows a lot of amplitude, **roundness and a full body**.

Serve at room temperature

Best time to be drunk: Ready for drinking now but can be laid down
For another 8 years.

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