



CHATEAU DU PORT CUVÉE PRESTIGE 2004

Made to meet the authenticity of a great Cahors wine

Location:

The 16 hectares (17.5 acres) vineyard is located on the third (3) terrace located on the northern end of the village of Albas which overlooks the Lot River from an altitude of 100 meters (305 ft).

CUVÉE PRESTIGE derives from a six (6) ha. (15 acres) spot of vineyard established on gravelly terraces covered with ferruginous pebbles.

Varietal composition:

Malbec: 100% (a grape known locally 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 colour. The final blend is effected after completion of the malo-lactic fermentation. Then **aged in French oak casks (new and old) for 12 months** before it is bottled.

The wine :

- Inky dark ruby with purple hues.
- Open bouquet with **aromas of ripe red and black berries** and **notes of oak and vanilla**.
- On the palate, after a cool, mentholated attack, the wine shows a lot of power combined with finesse and elegance.
- The final reveals aromas **of fresh youthful fruit and a silky texture**

Serve at room temperature.

Best time to be drunk: Ready for drinking now also can be laid down for 8 more years

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