

# CHATEAU LES HAUTS D'AGLAN

Red

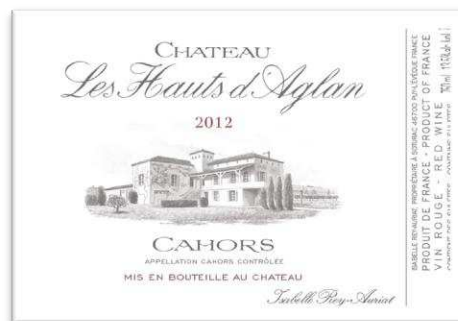
Cahors



## Technical information

**Country:** France  
**Region:** South West  
**Appellation:** Cahors  
**Grape Variety :** 90% Cot (Malbec) and 10% Merlot

**Terroir :** limestone and clay soil  
**Age of the vines :** 30 years



## Vinification

Fermentation: 15 days during which we perform: 2 “délestages”: racking the wine to remove harsh tannins. The wine is drained, a filter captures the seeds and removes them from the wine and then returned to the first vat. Remontages twice a day (the process pulling out wine from underneath the cap of grape skins and then pumping it back over to stimulate maceration). Maceration 8 days. Malolactic fermentation 15 months maturing in oak barrels.

## Tasting notes

On the nose notes of violets and red fruits. Well balanced wine, on the palate notes of black fruits and spices.

### **Wine pairing:**

Perfect with lamb and cheese

**d.b. wine**  
*selection*