

MAS DES ÉTOILES

BLADINIÈRES-LIORIT *Vignerons*

Organic conversion:

2019

Colour:

Red

Appellation:

Cahors AOP

Surface:

1,19 hectares in Pescadoires (France, Lot)

Terroir :

Second Terrace.

Old alluvium mainly composed of gravel,
but also of silica and clay.

Grape variety:

100% Malbec

Age of the grapevine:

planted in 1980

Tillage:

Total suppression of weeding
Working the soil under the vine stock with
intercep and on one inter-row in two (discs,
claws, subsoiler) and cereals sowing in the
other.

Cultural practices:

Double Guyot pruning system with
disbudding of one in two buds.

Manuel thinning.

Manual leaf removal.

Green harvesting.

Harvesting:

Mechanical with sorting.

Vinification:

Maceration with cold pre-fermentation
treatment.

Slow Alcoholic Fermentation (20 days)

Hot final maceration and direct filling into
barrels (225 liters) for malolactic fermentation



Une étoile est née...