



Chateau Les Hauts D'Aglan Cuvee "A"

History of the Estate

Isabelle Rey-Auriat took over the 14-hectare family estate in 1994, the fifth generation to tend to the vines. The vineyards of Château Les Hauts d'Aglan sits in Southwest France between the Atlantic, the Mediterranean, and the Pyrenees. With a southern exposure on the highest terraces of the far west of the Cahors appellation, the vineyards enjoy a unique terroir.

Winemaking and Vinification

The grapes come from vines of an average age of 30 years. They are harvested at the end of September or beginning of October due to their location at the far west of Cahors appellation area which more often than not allows an early harvest. 15 days of fermentation with two "delestages" per day, involving racking the wine to remove harsh tannins and then returning it to the vat where the juice is then pumped over the cap. Eight days of maceration, and then malolactic fermentation for 18 months while maturing in concrete vats.

Composition

100% Malbec

Origin & Classification

Cahors, South-west France

Tasting Notes & Food Pairing

A deep dark red color, with an expressive nose of ripe red fruit and a mouth with spicy aromas. Give the wine some time to breath after opening. Best served with duck confit, tournedos rossini or mature cheeses.

Awards

2012 Malbec Int'l Competition
Medaille de Bronze Paris 2013
Decanter World Wine Awards

Special Designations

Biodynamic, Vegan



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