
WINE OF THE YEAR 2024



Georges Vigouroux Chateau de Mercues Les Eveques 2019

Region: Cahors, France

Grape varietal: 90% Malbec, 10% Merlot

Cellar-ability: 10-15 years

Tasting Notes

A celebration of the Château's original hospitality, Les Evêques is a cuvée that honors guests with the richness of its elegant, velvety tannins. It has concentration and layers of black-plum skin flavors. The weight of the wine will soften over the next few years.

Viticulture

Most plantations in the Cahors Appellation maintain an average density of 4,000 vines per hectare. However, at Château de Mercuès, the plantation density reaches 6,666 vines per hectare for half of the vineyard, comparable to that of the prestigious Médoc wines. This higher density is particularly beneficial for the Malbec grape, which has been cultivated in Cahors for over 2,000 years. It reduces the yield per vine while enhancing the wine's quality, resulting in a product with exceptional concentration and ageing potential.

At Château de Mercuès, modern techniques are seamlessly combined with centuries-old winemaking traditions. The process includes the use of premium stainless steel vats with closely monitored temperatures and slow vinification to optimize tannin extraction. The wine is aged for 12 months in carefully selected oak barrels and is estate-bottled and matured on-site to ensure superior quality.

Malbec in Cahors

Malbec is the original grape variety in Cahors, and its marvelous characteristics are used in 70% blends with other varieties in our designation of origin. The vineyards are situated along the Lot River on its meanders and slopes, which serve as a thermal regulator, on pebbly and gravelly soil. Located between the Mediterranean and the Atlantic Ocean, rainfall and humidity levels are optimal for the quality of the vines.



The history of Cahors vineyards begins in Roman times, and we know that black wine was drunk at the wedding of Eleanor of Aquitaine and Henry II of England in 1152. In 1865 all the vineyards were destroyed by phylloxera, although winemaking continued with hybrids that lacked the quality of the original wines. It has taken decades for the renewed 'cépage' to be finally adopted. Improvements were begun in the 1970s, and huge efforts have been made to improve wines. Cahors Malbec is a historic wine with a veil of mystery about it. Take a sip and you will notice firm, structured tannins and a lean elegance to the wine. In terms of food pairing, Cahors Malbec pairs nicely with main courses as well as hard cheese. So it is a wine that can virtually pair with a meal from beginning to end.

Suggested Food Pairing

Dark meat poultry, roasted pork, and leaner cuts of red meat (such as sirloin, flap, hanger, filet, and skirt steak), duck confit, sausage, lamb, mushrooms, wild rice, cassoulet, pepper, sage, soft blue cheese,

