

CHÂTEAU VINCENS

Cahors L'Origine



ORIGIN

France

APELLATION

Cahors

SOIL

Clay limestone

AGE OF VINES

30+

ELEVATION

300 meters

VARIETIES

Malbec (with up to 5% Merlot)

FARMING

Sustainable

FERMENTATION

Cold pre-fermentation maceration, fermentation in tank, 20 day maceration

AGING

Aged in french oak barrels (20% new)

The Lot carves a picturesquely steep valley through Cahors and vigneron frequently speak of the qualities of four distinct terroirs – three geologic terraces formed by erosion cause by the Lot and the plateau above them. As you get closer to the river the soils become fertile and rich with nutrients. Moving up the slope, one finds more limestone and poorer soils and the wines increase in structure and intensity. Vineyards on the plateau are the most structured as they are planted on Kimmeridgian limestone – the same “chalk line” that stretches from Cahors and Monbazillac through Sancerre and up to Chablis and the Aube.

Château Vincens, owned and managed by the young and dynamic Philippe Vincens, has quickly become a leader in Cahors thanks in large part due to their viticultural practices as well as the location of their vineyards on the plateau above the Lot river valley. The winds are so strong at these higher elevations that the vines remain quite dry and don't suffer from the mold and rot issues that vines further down the hillsides are subjected to. Grown on chalky clay soils over Kimmeridgian limestone bedrock and relying almost entirely on Malbec, one would think that the wines of Château Vincens would be old-fashioned, backward and overly tannic but by some magic Philippe has managed to make wines that are lush, pure examples of Malbec that still smell and taste like the soil of France. Totalling close to 40 hectares in size, the vineyards of Château Vincens are planted in harmony with the landscape to take advantage of the prevailing winds while preventing erosion of their soils. The ground between their vine rows alternates between tilled soil and grass which retains water and heat, but leaches nutrients – one of the many sustainable farming practices employed at the estate.

Coming from a selection of vines with an average age of 30 years old, the L'Origine from Château Vincens can have up to 5% Merlot added to the cuvée in any given vintage. Despite its elevage in French oak, of which only 20% is new, the tannins in L'Origine are ripe and sweet, seeming to come almost entirely from the plateau-grown fruit rather than its barrel aging.

ACCOLADES

92 – 2012 Cahors L'Origine – Wine Enthusiast

93 – 2011 Cahors L'Origine – Wine Enthusiast



JON-DAVID HEADRICK
SELECTIONS