



# CHÂTEAU CANTELAUZE-MÉZY



## CHÂTEAU

AOP Cahors



**VARIETIES:**  
80 % Malbec & 20 % Merlot

**TERROIR:**  
Silty-clay soil combined to rolled pebble stones  
of the Lot's second terraces

**VINES:**  
35 years average age  
1 on 2 rows grassed over, suckering, stripping, green harvesting

**WINEMAKING:**  
Thermo-regulated stainless steel tanks,  
malolactic fermentation in barrels or tanks

**WINE MATURATION:**  
30 % in barrels with  $\frac{1}{2}$  in new and  $\frac{1}{2}$  in 1 or 2 years,  
70 % in tank, 18 months maturation

**REWARDS:**  
Silver medalist of the 2014 Paris annual agriculture show,  
In 2015, bronze Medalist Challenge for the best French wines  
and spirit for Asia and silver Medalist of the Paris annual  
agriculture show

## CHÂTEAU CANTELAUZE-MÉZY

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