

# PRIEURE DE CENAC - MISSION



## HISTORY AND BRAND NAME:

Le Prieuré de Cénac used to belong to the Picpus monks, who for centuries grew and sold their wine all over Europe, Russia and America. In 1905, they were chased off their property. The vineyards and buildings were sold to private owners.

It was in 1979 that the Rigal family bought these lands. Once they had broken the rock and worked the soil, they replanted the vineyard. They built the winery with the best equipment available, and the vines have since been grown with respect for the environment.

## GRAPE VARIETY :

85% Malbec – 15 % Merlot

## SOIL TYPE:

Situated midway between the Mediterranean and the Atlantic, the vineyard takes advantage of a specific microclimate with a long, dry summer and a warm, dry autumn. It is well-ventilated, at an altitude of 300 m.

The wine gets its mineral touches from the ferruginous pebbles in the soil.

**PLANTING DENSITY :** 5000 grape vines per hectare

**SURFACE AREA :** 49 hectares

**AVERAGE YIELD PER HECTARE :** 40 hectolitres by hectare

## WINE MAKING :

- Simple Guyot pruning
- Thinning of shoots
- Debudding, leaf thinning
- In organic conversion
- Soil laboring
- Green harvesting

## PARCEL MONITORING, VINIFICATION, WINE AGEING :

**The crop plots** are labored, vinified, and aged individually in order to obtain a natural precision for the fruit and tanins of each crop plot.

**Vinification** : maceration for 20 to 30 days, with cold pre-fermentation and hot post-fermentation (as necessary), temperature management, natural yeast from the grapes, stirring of the lees.

**Wine ageing** : Aged in French oak barrels for approximately 12 months.

## TASTING NOTES :

La Mission du Prieuré de Cénac is a fruity, floral (rose in full bloom) wine, both well-rounded and supple. It has a delicate tannic structure, and in the mouth it is balanced and elegant.

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The wine can be served with all meat dishes as well as grilled meats, duck, game, stews and any other winter dish.

## AWARDS :

### Vintage 2013 :

- Médaille d'ARGENT : Macon 2015
- Médaille d'Or Guide Gilbert et Gaillard 2015 – 82/100

**Vintage 2012 :** Médaille d'OR : Castelsarrasin 2014

### Vintage 2011 :

- Médaille d'OR : Macon 2013
- Médaille d'OR : Féminale 2013
- Médaille d'ARGENT : Castelsarrasin 2013
- Médaille d'ARGENT : Citadelle du vin 2013



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