

- > **Domain** : Chateau de Hauterive
- > **Winegrower**: Gilles & Dominique Filhol
- > **Town** : Vire Sur Lot
- > **Region** : Sud Ouest
- > **Appellation(s)** : Cahors
- > **Cultivated space** : 20 ha 50
- > **Production** : 65 000 btles
- > **Soil(s)** : limestone clay soil



The philosophy of the domain :

Gilles and Dominique are the 4th generation to exploit the Filhol family vineyard, situated in Vire sur Lot, a village which is well known for the quality and the reputation of its wines. "We aim to perpetuate the knowledge which has been handed down to us while, at the same time, incorporating new techniques to the traditions and retaining the personal and artisanal ethic." "We cultivate our vines always with the idea of preserving the 'terroir' and the environment, aiming to present our customers with a range of typical wines; which are very palatable, with a good concentration of flavours."

Mode of driving of the vineyard, wine-making and ageing :

"We use three methods of working the vines to favour the marriage between the 'terroir' and the predominant grape variety; the MALBEC.

- Grassing or planting between the rows to limit erosion and the effects of too much water.
- Removing foliage on the side of the rising sun to improve the maturation and the health of the grapes.
- Manual thinning or 'green vendange' to regulate the quantity (and therefore the quality) of the grapes harvested.

Fermentation takes place in stainless steel vats which are temperature controlled. We practice delestage (rack and return) and pigeage (breaking up the top crust) during the fermentation. Depending upon the wine to be produced, we vary the time of heated maceration in the post fermentation period. Maturation takes place in stainless steel or cement vats with micro-oxygenation, for a period from 15 to 18 months. In addition, we mature some of our wine in oak barrels which adds complexity and elegance to the wine.

Some references :

Concours des Vignerons Indépendants de France. Gilbert & Gaillard. Concours des Vins du Sud-Ouest. Guide Hachette des vins.



OUR WINES

Cahors CHÂTEAU DE HAUTERIVE
(Malbec 70%, Merlot 30%)

Cahors CHÂTEAU DE HAUTERIVE "CHEMIN DE COMPOSTELLE"
(Malbec 85% Merlot 15%)

Cahors CHÂTEAU DE HAUTERIVE PRESTIGE
(Malbec 100%)