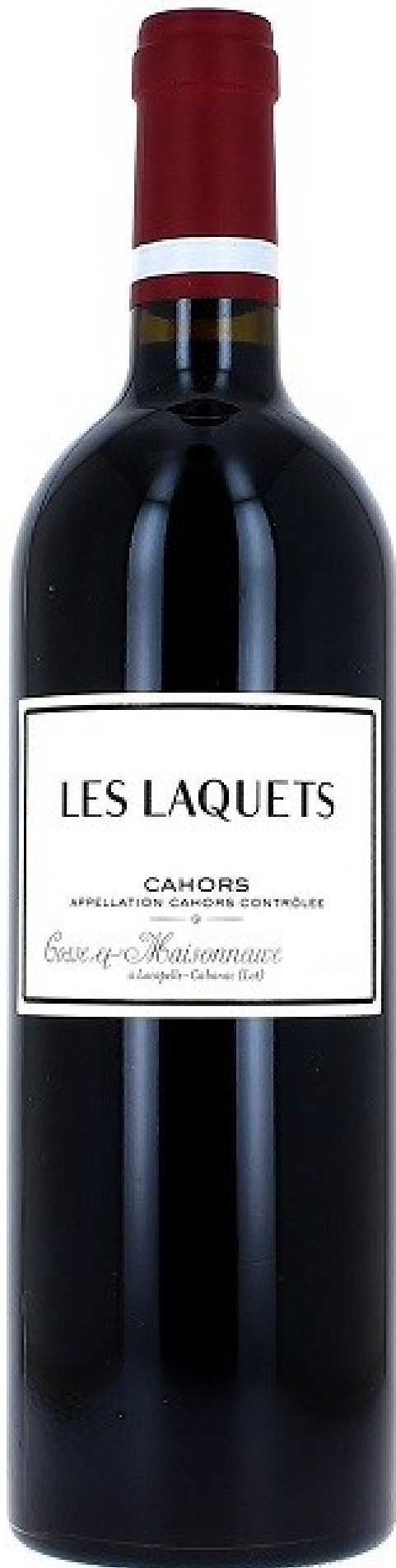


Domaine Cosse-Maisonneuve Cahors "Les Laquets" red 2020

Product price:

€210.00



Product features:

Area: SOUTH-WEST

Winemaker: Matthieu Cosse et Catherine

Maisonneuve

Vintage: 2020

Appellation: Cahors

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 95/100

Wine Advocate (Parker): 93/100

Cépage dominant: malbec

Product short description:

94/100 RVF. A Cahors made from 60-year-old Malbec vines on limestone scree. Be patient, it is built for aging (20 years?).

Product description:

PRESENTATION OF DOMAINE COSSE MAISONNEUVE
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this:

Domaine Cosse-Maisonneuve Cahors "Les Laquets" red 2020

RVF Guide to the Best Wines of France 2026 (Sept 2025): **95/100**. *Old vines grafted on part of the slopes with limestone scree of Lacapelle-Cabanac, Les Laquets is still in its infancy: it presents primary notes and a mineral length that promises a long aging potential.*

RVF Guide to the Best Wines of France 2025 (Sept. 2024): **94/100**. *The limestone scree of Lacapelle-Cabanac has absorbed the heat of 2020. Les Laquets draws great depth and an athletic texture from it. The spice adds complexity in harmony with the mineral notes of the soil.*

The Revue du Vin de France (n°618, February 2018): *Rich, elegant, velvety, the cuvée Les Laquets is a pure Malbec from*

Cahors. Co-owner with Matthieu Cosse in Lacapelle-Cabanac in the Lot, Catherine Maisonneuve shares her advice for tasting it:

- **What advice would you give to appreciate Les Laquets?:** Discard the image of an untouchable wine before 15 years of age. Even though its aging potential is 50 years, the cuvée Les Laquets is a healthy, balanced wine, with ripe tannins, but without excess and accessible from its early youth.
- **Should the wine be decanted?:** Simply opening the bottle two or three hours before serving is sufficient. [...]
- **At what temperature should it be served?:** Since the tannins are ripe, serve it slightly chilled, at 16°C, to best reveal the fruity, floral aromas and delicate scents.
- **What dishes would enhance this wine?:** Avoid cheese, it kills the wine's aromas; it's a disaster! Classically, pairing with a rib of beef offers an excellent match. Similarly, the combination with semi-cooked foie gras, enhanced with a pinch of coarse salt, is magnificent as it reveals the fruit of the wine and the flavor of the foie gras. Venture into surprising yet controlled pairings, such as those by double-starred chef Pascal Bardet: cuttlefish and squid in caul fat, seaweed, lime, stewed baby squid, rich lobster juices. The acidity and power of the wine harmonize beautifully with the coral juice. Dishes and wines extend each other, revealing one another. Likewise, sweetbreads and freshly grated black truffle will elevate an older vintage with its tertiary aromas of truffle and Havana.

Robert Parker's Wine Advocate (Yohan Castaing, Dec. 2024): **93/100**. *The 2020 Les Laquets is showing well today, evoking aromas of cassis, mulberries, dark wild berries and spices intertwined with lead pencil notes. Medium to full-bodied, layered and textured, it's round and charming with an assertive tannic frame—likely due to its recent bottling—that transitions into a long, mineral and lead pencil-inflected finish. With three to five years in the cellar, the tannic structure should become more harmonious, allowing the wine to reach even greater refinement.* **DRINK DATE 2024-2039.**

Technical sheet written by the domaine:

Grape variety: 100% Malbec

Area: 5.5 ha

Age of the vines: 60 years

Soil: Red clay and cracked limestone soil

Yield: 30 hl/ha

Vinification: Whole-cluster fermentation with several manual punch downs

Aging: Just under 2 years in new barrels and one-wine barrels

Tasting: A nose marked by black fruits and a palate of blackberry, blueberry, and black cherry. A texture of remarkable silky tannins.