

# CHÂTEAU DE HAUTE-SERRE «LUCTER» AOP CAHORS



## WINEMAKER

Bertrand Vigouroux

## WINE REGION

Sout West

## STORY

Georges Vigouroux brought Château de Haut-Serre back to life after it had been devastated by Phylloxera in the 1970s. The Estate covers 148 acres of high-elevation clay-rich soils. Californian vintner Paul Hobbs works in collaboration with the family on this label. Château de Haute-Serre honored in 1889 by being placed on a Gala menu in line with the famous Château Margaux and Pommard wines!

Lucter, Chief of the Cadourques was the last Gallic to fight against the Roman legions not far from HAUTE-SERRE vineyard. Over the centuries, this commitment to our territory didn't leave us. Like our forebears, we continue to work on the preservation of our identity and our values.

## VINEYARD

The vineyard is located on Calcareous-clay (Kimmeridgian limestone), and planted sustainably within the parameters of the HVE Certification.

## VINIFICATION

Destemmed, lightly crushed, low temperature fermentation in thermo-regulated stainless steel tanks and gentle extraction to preserve the fruit. Separate vinification of selected blocks especially for Lucter from HAUT-SERRE vineyard and final blend after the malolactic fermentation.

## TASTING NOTES

Ruby color with violet rim. A pure and clear wine, the nose overflows with fresh fruits (blackcurrant, raspberry) with notes of violet. The palate is crunchy and balanced, revealing a remarkably aromatic finish with a touch of peppermint and mocha.

## FOOD PAIRING

Alone by the glass or with a plate of charcuteries, with knuckle-end lamb cooked with herbs or penne all'arrabbiata.

## QUICK FACTS

### VARIETY

100% Malbec

### FARMING

HVE Certification

«Haute Valeur Environmental»

i.e. Highest level certificate awarding sustainable farming practices.

