

Château de
HAUTE-SERRE

Lucter

Cahors' vineyard was primary planted during Gallo-Roman period, the Château de HAUTE-SERRE is an emblematic property of the region, it was even one of the largest vineyards of the appellation during the Middle Ages. It belongs now to the Vigouroux's family since the 70s.

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.



TERROIR

Vines: Sustainable (HVE conversion)
Soil: Calcareous-clay (Kimmeridgian limestone)
Time: Jurassic, 250 million years
Typicality: iron concretion, red clays
Situation: On the Causse in Cahors AOC
Altitude: 300m / 985ft

WINEMAKING

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 HAUTE-SERRE vineyard and final blend after the malolactic fermentation.

TASTING

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

SUGGESTION

Pairing: Alone or with a plate of charcuteries, with knuckle-end lamb cooked with herbs or penne all' arrabbiata.
Aging potential: 3 years
Serving temperature: 16°C - 61°F



GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE