

Château de Haute-Serre AOC Cahors 2005

Gold Medal, Concours des Grands Vins de France, Mâcon 2007



Château de Haute-Serre is an estate belonging to the Vigouroux Family. The vineyard is situated on the “Mountain of Cahors”, over the Lot River Valley, on the historical slopes where the vines were grown during the middle Ages.

When Georges Vigouroux bought this property in the beginning of the seventies, he was one of the few pioneers who decided to replant the vineyards of Cahors which had totally disappeared after the phylloxera disease in the 19th Century. The new vineyard of 65 Ha is surrounding the beautiful 18th Century Château and the modern semi-underground cellar which has been set up inside a typical dry stone built old cattle shed. Grape vines are growing on the specific soil of the “Causse” formed of big calcareous stones laid on a clayey subsoil.

This specific soil requires a lot of attention to control the yield and get grapes of quality, so after being scrapped during winter, grass is sown between the rows. We often use techniques like green harvesting or leaves removing to get a homogeneous, healthy and well ripened crop.

With the special micro climate (characterized by a sunny weather and big differences of temperature between nights and days during summer) we have the ideal conditions for growing the Malbec (locally called Auxerrois) that represents 80% of the total surface. The other grape varieties are the Merlot (10%) and the Tannat (10%).

The grape-grower is now Bertrand-Gabriel Vigouroux. He is an oenologist and has the chance to make his wine in a very up to date cellar. After being destalked, the grapes are fermented in stainless steel tanks. Temperature of fermentation is automatically controlled around 32°C and the wine is made for about 25 days. After the cold season, it is raked in big wooden vats before being aged into oak barrels for 12 months.

2005 is one of the best vintages ever made in Château de Haute-Serre. It expresses fineness and elegance which is characteristic of Château de Haute-Serre. Its dark ruby red bright colour, its nose of small red fruits perfumes and vanilla notes, its round fruity mouth with flavours of liquorice, its finale with long and silky tannins, make Château de Haute-Serre 2005 a wine of great lineage.

To enjoy this wine in the best conditions, we advise to open it at least one hour before drinking and decant it very gently. It will accompany red meats but will be perfect with a Tournedos Rossini, and of course truffles that we grow now at Château de Haute-Serre.