

# Château Combel-la-Serre

## Wines



IGP Côtes du Lot "de La Terre à La Lune"

**Soil:** clay and limestone

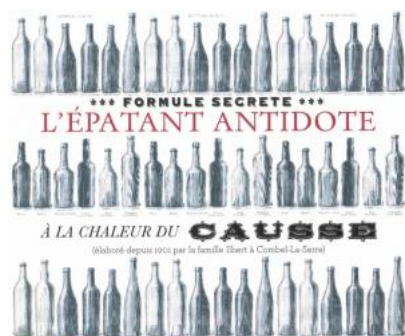
**Grape:** Vermentino

**Age of Vines:** 4

**Elevation:** 320 m

**Yields:** 23hl/h

**Vinification:** Whole-cluster direct press. Vinified and aged in stainless steel.



VDF "L'Epatant Antidote à la Chaleur du Causse"

**Soil:** clay and limestone

**Grape:** Malbec

**Age of Vines:** 40

**Elevation:** 320 m

**Yields:** 25hl/h

**Vinification:** Blend of 50% free-run juice and 50 % pressed. Fermentation and aging takes place in small tanks.



Cahors "Le Pur Fruit du Causse"

**Soil:** clay and limestone

**Grape:** Malbec

**Age of Vines:** 35

**Elevation:** 320 m

**Yields:** 40hl/h

**Vinification:** Traditional short, low temperature vinification to extract maximum fruit. Aging lasts one winter on lees in cement tanks. Bottled quickly to best preserve fruit in the wine.



Cahors "Chateau Combel La Serre"

**Soil:** clay and limestone

**Grape:** Malbec

**Age of Vines:** 40

**Elevation:** 320 m

**Yields:** 40hl/h

**Vinification:** Vinified and aged for 12 months in used 500l French oak barrels.



IGP Côtes du Lot "La Vigne Juste Derrière Chez Carbo"

**Soil:** clay and limestone soil with a high concentration of pebbles on the surface.

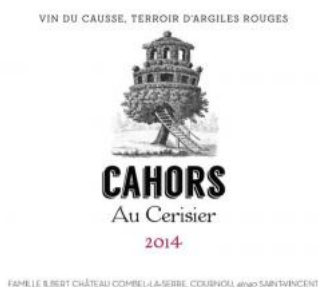
**Grape:** Malbec from a single parcel

**Age of Vines:** 35

**Elevation:** 320 m

**Yields:** 45hl/h

**Vinification:** Goes through carbonic maceration for 6 days. The wine is then pressed and fermentation starts immediately. Vinified and aged in a cement tank.



Cahors "Au Cerisier"

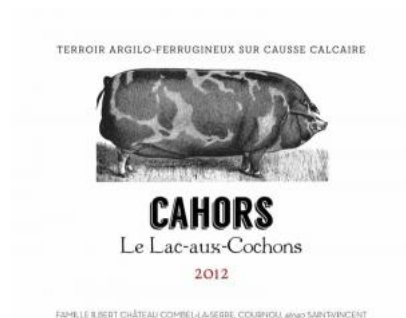
**Soil:** red clay on limestone bedrock

**Grape:** Malbec from a single 1.2 hectare parcel, "Au Cerisier"  
**Age of Vines:** 40  
**Elevation:** 320 m  
**Yields:** 45hl/h  
**Vinification:** Fermented and aged in cement tanks for 12 months.



### **Cahors "Les Peyres Levades"**

**Soil:** limestone  
**Grape:** Malbec from a single 0.58 hectare parcel, "Peyres Levades"  
**Age of Vines:** 55  
**Elevation:** 320 m  
**Yields:** 26hl/h  
**Vinification:** Vinification in small steel tanks with pump-overs for 20 days. Aged for 24 months in used 500l oak barrels.



### **Cahors "Le Lac-aux-Cochons"**

**Soil:** clay with iron that sits on top of a limestone plateau.  
**Grape:** Malbec from a single one hectare parcel  
**Age of Vines:** 60  
**Elevation:** 320 m  
**Yields:** 34hl/h  
**Vinification:** Vinification in a small tank with a total of four punch downs. Maceration lasts 20 days. The wine is then aged for 24 months in a mixture of old and new oak 500l barrels.