

# Château Combel-la-Serre

## Wines



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

**Soil:** clay and limestone

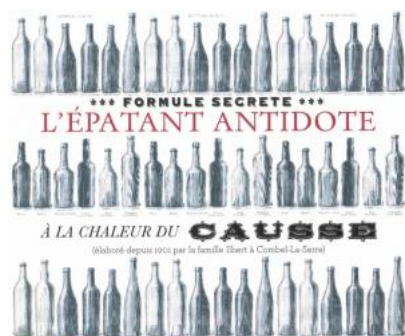
**Grape:** Vermentino

**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.

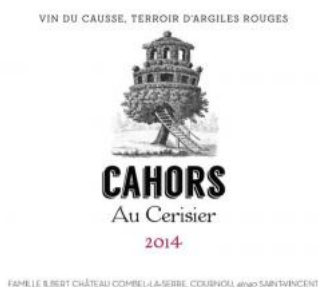
**Grape:** Malbec from a single parcel

**Age of Vines:** 35

**Elevation:** 320 m

**Yields:** 45hl/h

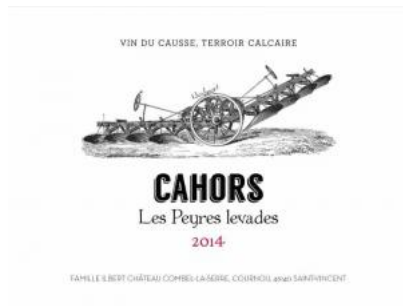
**Vinification:** Goes through carbonic maceration for 6 days. The wine is then pressed and fermentation starts immediately. Vinified and aged in a cement tank.



Cahors "**Au Cerisier**"

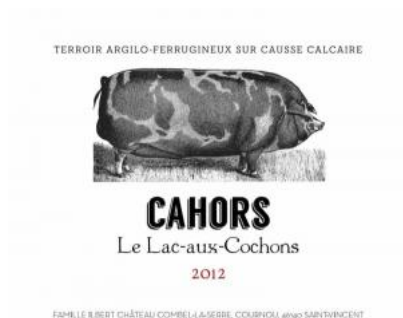
**Soil:** red clay on limestone bedrock

**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.