

Château Combel-la-Serre

Wines



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

Soil: clay and limestone

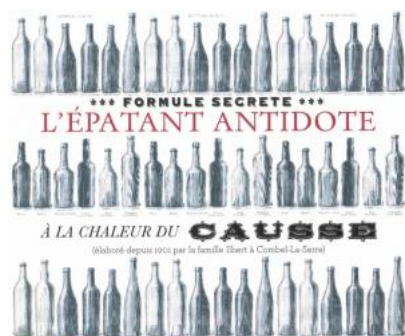
Grape: Vermentino

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.

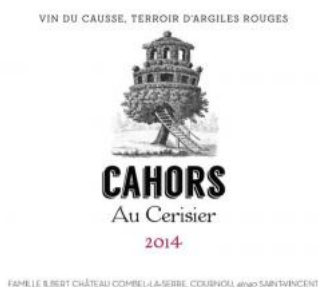
Grape: Malbec from a single parcel

Age of Vines: 35

Elevation: 320 m

Yields: 45hl/h

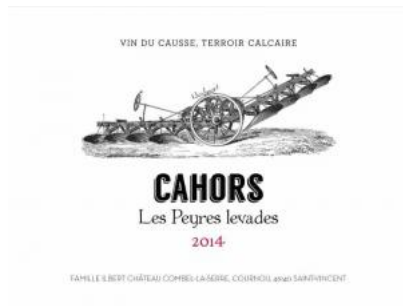
Vinification: Goes through carbonic maceration for 6 days. The wine is then pressed and fermentation starts immediately. Vinified and aged in a cement tank.



Cahors "**Au Cerisier**"

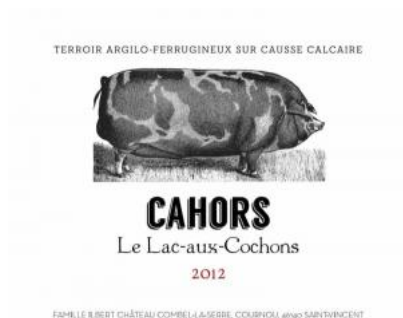
Soil: red clay on limestone bedrock

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.