

Georges Vigouroux - Château Haute-Serre

Georges, Château de Haute-Serre, Cahors 2019



RED STILL WINE



FRANCE



SOUTH WEST
FRANCE



SUITABLE
FOR VEGANS

TASTING NOTE

Very dark colour with crimson highlights and a wonderfully complex and powerful bouquet of morello cherry, blackcurrant, and spices. The freshness and fruitiness on the nose carry over beautifully to the palate, which has a long, silky aftertaste.

VITICULTURE

A place bathed in sunshine from the start of the day... a stony soil with red clay... excellent southwest and southeast-facing sun exposure – in short, an ideal location for growing Malbec! The 63 hectares of vines grow on slopes with clay soil at an altitude of 300 meters – one of the highest vineyards in the appellation.

VINIFICATION

The wine is left for a long time on the skins, and fermentation is rigorously temperature-controlled. It is aged for 10-12 months in oak barrels (1/3 new, 1/3 one year old, 1/3 two years old).

FOOD MATCHING

Perfect on a roasted meat like T-bone, it goes also very well with strong French cheeses and dark chocolate.

SIZE	75cl
VINTAGE	2019
ABV	13%
GRAPE VARIETIES	Malbec (85%), Merlot (15%)
CLOSURE	Natural Cork
SKU CODE	G6716119
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	France
REGION	South West France
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.58
TOTAL ACIDITY	3.03g/l Tartaric
RESIDUAL SUGAR	0.28g/l
SKU	G6716119