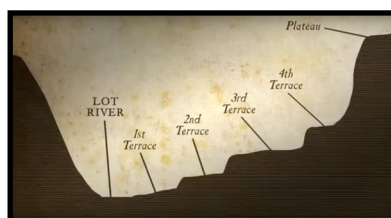


CHATEAU DE HAUTE-SERRE

CAHORS



Georges Vigouroux settled in Cahors in 1970 to produce Malbec at the once-spectacular Château de Haute-serre. The estate's winegrowing history goes back to the Middle Ages, when it belonged to the Abbey of Lagarde Dieu. Their vineyard holdings at the time covered nearly 1 000 hectares. Several religious wars later, and never ceasing to produce wine, Château de Haute-Serre had a place on honour on the menu of an 1889 gala dinner alongside the likes of Château Margaux and wines from Pommard. However, the vineyard did not escape the phylloxera crisis in the late 19th and early 20th centuries. The vines were completely ravaged and left to revert to their natural state.

At the beginning of the 1970s, Georges Vigouroux, the 3rd generation of a family of broker-maturers, was looking for a place on the slopes to replant a vineyard of Malbec on its historical terroir. After two years searching he discovered Château de Haute-Serre, that had been abandoned since the destruction of the vineyard by phylloxera at the end of the 19th century. Juniper bushes and stunted oaks had overrun the land for nearly a century. As he knew that up to 1880 this estate had produced one of France's greatest wines - Château de Haute Serre rubbed shoulders with Château Margaux and wines from Pommard on the menus for great meals of the time.

It took two years to clear the land, break down the stones and plant 160,000 vines as well as create a chai in the rehabilitated old buildings. A vatroom of stainless steel vats, and an oak vat and barrel cellar make Haute-Serre a winemaking venue without equal in the Southwest of France. Aesthetics and technique join forces in perfect harmony. From the sale of his very first vintage of AOC Cahors – 1976 – Georges Vigouroux was rewarded for all the efforts he had made: Haute-Serre was recognised as being a true “Cru”.

Through years of relentless work, self-taught Georges Vigouroux, passed his passion for wine handed down to him by his forefathers on to his son, Bertrand-Gabriel, who joined the family firm in 1989 after studying oenology. Bertrand-Gabriel Vigouroux does everything possible to perfect the work embarked upon by his father: high density replanting (6 060 vines per hectare) use of eco-friendly vinegrowing and tending techniques, ageing in new oak barrels, trials with wood from different origins and work on toasting suitable to Malbec. Bertrand- Gabriel Vigouroux was one of the first people to experiment with in-barrel vinification.



“The more you know about wine, the more you’ll want to know about us.”

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