

**GRAFT**  
WINE COMPANY

LE LAC AUX COCHONS DE COMBEL-LA-SERRE /  
COMBEL-LA-SERRE / 2015 / SOUTHWEST / FRANCE

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## PRODUCER

The Ilberts have been growing vines in Cahors since 1901, bottling their own wines since 2005, and current vigneron Julien and Sophie today farm 22 hectares on the highest reaches of la cause, an old Occitan word for the region's limestone plateau. They only work with Malbec and avoids oak influence apart from a minimal extent on some wines. Certified organic since 2013, Julien and Sophie's philosophy is to make wines for drinking, vins de soif with plentiful joie de vivre.

COMBEL-LA-SERRE

vignerons  
sur le  
**CAUSSE**  
de  
**CAHORS**  
depuis  
1901

## VITICULTURE + VINIFICATION

Malbec grapes from different plots in the village of Cournou, 35-year-old vines planted on cause limestone and clay. Traditional short fermentation with the aim of maximum fruit extraction, aged on lees in cement tanks. No oak is used and the wines are not inoculated with yeasts - ambient yeasts used. No malo is used.

## TASTING NOTE

Single vineyard. Vinification in a small tank with some punch downs. Maceration lasts for 25 days and then aged for 24 months in a mixture of old and new oak 500 L barrels.

## FACTS + STATS

WINEMAKER	JULIEN ET SOPHIE ILBERT
VARIETIES	MALBEC
APPELLATION	SOUTHWEST
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	0 G/L
TOTAL ACIDITY	, G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	, MG/L

