

GRAFT
WINE COMPANY

LA CUVÉE CHATEAU DE COMBEL-LA-SERRE / COMBEL-LA-SERRE / 2017 / 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 avoid 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 real joie de vivre.

COMBEL-LA-SERRE

vignerons
sur la
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. Aged 1 year in old barrels of 225 and 500 litres. No oak is used for fermentation and the wines are not inoculated with yeasts - ambient yeasts used. No malolactic is used.

TASTING NOTE

Structured and dark, a bit gamey, screams out for food but still leaves you feeling refreshed.

FACTS + STATS

WINEMAKER	JULIEN ET SOPHIE ILBERT
VARIETIES	100% MALBEC
APPELLATION	SOUTHWEST
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	0 G/L
TOTAL ACIDITY	3.25 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	40 MG/L
CASE SIZE	12



