

GRAFT
WINE COMPANY

LE LAC AUX COCHONS DE COMBEL-LA-SERRE /
CHÂTEAU COMBEL-LA-SERRE / 2016 / 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 today farms 26 hectares on the highest reaches of la cause, an old Occitan word for the region's limestone plateau. He shuns the addition of Bordeaux grapes to his Malbec and avoids oak influence apart from a minimal extent on some wines. Certified organic since 2013, Julien's philosophy is to make wines for drinking, vins de soif with plentiful joie de vivre.



VITICULTURE + VINIFICATION

A single vineyard of Malbec called Le Lac aux Cochons. Traditional short fermentation with the aim of maximum fruit extraction, aged on lees in cement tanks. No oak is used for fermentation 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-litre barrels.

FACTS + STATS

WINEMAKER	JULIEN ILBERT
VARIETIES	100% MALBEC
APPELLATION	SOUTHWEST
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	0 G/L
TOTAL ACIDITY	3.54 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	43 MG/L
CASE SIZE	6

