



GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE



FAMILLE



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AGRITOURISME



TERROIR

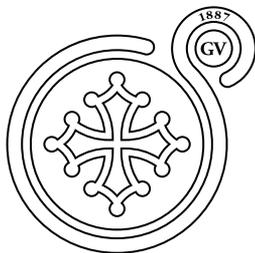


*Wine is an
invitation to travel.*

Bertrand-Gabriel Vigouroux



Georges, Bertrand-Gabriel and Charles Vigouroux



Maison Georges Vigouroux

A Family saga with a main theme, the
production of black wine in Occitanie

For four generations, the “black wine” has been flowing through the **Vigouroux family's veins**. If the passing down of winemaking know-how is important in viticulture, the passion for Malbec is even more remarkable in heredity, guiding the family **since 1887** on the historic Cahors vineyards and beyond, in search of a terroir/grape variety symbiosis.

Owners of 4 prestigious wineries in Occitanie, the Vigouroux family are **the specialists in France when it comes to producing Malbec wines**. With focus on the black wine since 1887, their Chateaux offer various styles of wines, from the plateau to the different terraces...

A know-how practiced for several generations and an expertise in the Malbec grape variety, historic chateaux, a growing brands, a qualitative distribution, completed by an exceptional agritourism offer, **Bertrand-Gabriel Vigouroux** is open to the world, striving to preserve his roots and regional values.



Crushing stones at Château de Haute-Serre when re-planting

The Cahors vineyard is considered as one of the oldest in Europe, and could be at least 2000 years old. Much appreciated from the beginning, it rose during the 12th century with the English, boosted by the marriage of Eleanor of Aquitaine to Henry Plantagenet.

It reached its peak in 1310 with a production of 850,000 hl, representing 50% of exports from the Port of Bordeaux.

1887: Germain Vigouroux, the Black Wine pioneer

While the vineyard was almost destroyed by phylloxera in the 1880s, Germain Vigouroux, fourth son of Jean Vigouroux, a farmer and a small winemaker in the Lot region, left the family property to open the first business premises selling black wine on the major Gramat trading place, offering wines to restaurants in North of the department.

1925: Gabriel Vigouroux takes over

Gabriel Vigouroux, the eldest son was automatically infatuated by his father's business and bitten by the black wine bug. He took up the company. He developed the traditional shipments in 300l barrels and quarter-barrels; and transformed the family business into the most important wine business of the region.

1950-1960: Georges Vigouroux, the visionary

Cahors black wine had just obtained its VDQS appellation in 1951, when Georges Vigouroux, the grandson, joined the family business in 1954, and as a young visionary, undertook the appropriate changes by setting up the company into bottling sector.

1971: Georges Vigouroux, the wine-maker

In 1971, Cahors, only 440 hectares at the time, obtained the AOC appellation. Georges Vigouroux chose this year to start the viticulture business by starting to replant the Château de Haute-Serre, a former vineyard of the Cahors Mountain, derelict since being infected by phylloxera.

Today, over 40 years later, 58 ha have been planted on the Haute-Serre hillside, which at one point seemed lost forever to any vine culture forever. The Cahors appellation has



Winter 1986-1987: digging the soil of Château de Mercuès winery under the chateau's garden

increased its production area tenfold, many winemakers having followed the impulse given by Georges Vigouroux. It was during this period that the Cahors wine acquired its reputation. In the early 1980s, Georges Vigouroux bought the Château de Mercuès a Quercy architectural gem and a Relais & Châteaux hotel-restaurant since the 1950s, and embarked on a new adventure: wine tourism.

The 1990s: the founding union of two generations

Bertrand-Gabriel Vigouroux joined the company relocated to Cahors, subsequently the concept of «Atrium» was launched: cellar shops to highlight the wines from Southwest France and its regional products.

The 2000s: from French terroirs to Argentinian bodegas

Bertrand-Gabriel explored the Malbec grape variety all the way to Argentina and the Mendoza vineyard. From 2008 to 2011, always sensitive to the future of Malbec, he made numerous investments in the Château de Haute-Serre and Château de Mercuès, including environment friendly systems.

«La Table de Haute-Serre», a “bistronomic” restaurant set among the barrels, was created in the estate cellar, featuring the much-loved grape variety in a flawless and authentic setting.

Nowadays

Georges Vigouroux's wine tourism has given way to Bertrand Gabriel's agro-tourism, promoting tradition and devoted to enhance regional products: Malbec, truffles, and saffron. As a confirmed locavore, Bertrand-Gabriel Vigouroux explores and experiments the Malbec terroirs: from Quercy to Argentinian bodegas, meetings, reconciliations skills and expertise motivate his quest. Driven by a common passion he focuses with his colleague Paul Hobbs, famous for his great wines or creating «haute couture cuvées», custom-made from exceptional vine parcels, as revealed with the «lcône» collection.

Malbec Under the Skin

Cot, Malbec or Auxerrois are the three designations to describe a unique grape. With its round blistered leaf, its airy cluster and black skin, Malbec has a quality potential in France and abroad that Bertrand-Gabriel Vigouroux has always believed in. From Cahors to the Mendoza vineyard in Argentina through the Buzet vineyard, the grape is as polymorphic as polychrome, embracing a multitude of colours, providing an infinite palette of flavours. A chameleon difficult to work that the Vigouroux family was able to master on its native soil, its adoptive soil, and its unsuspected terroirs of predilection.

A black wine named ... desire

In the Lot valley and on the plateaux, almost anything valuable is black: red wine, renamed by the British in the Middle Ages as «black wine» but also truffle, an aroma that is found in the Malbecs.

The Malbec's distinguishing feature?

Its ability to synthesize in large amounts anthocyanins, the natural pigments of red wine. An eccentricity allowing the Malbec to have a wide range of colours, offering a palette consisting of rich blacks, deep reds, intense purples, and powerful violets.

The original Malbec

Grown in Quercy since Roman times, Malbec is the “King” of the Cahors appellation, covering a minimum of 70% of the vineyards.

The AOC/AOP Cahors appellation differs from its counterparts in Southwest France by its liveliness. The Cahors Malbec achieves its unique personality and surprising longevity from its balance between tannins and acidity.

The sacred union at the foot of the Andes

The latest vineyard of Mendoza, Argentina: authentic terroir of adoption of Malbec, since the introduction of the grape by French agronomist Michel Pouget in 1868. A parched land on which this Cahors vine expresses itself perfectly.

In love with the vine history, passionate about its aromatic power and deep black colour for over 30 years, Bertrand-Gabriel Vigouroux has made it his leitmotiv, exploring the French and Argentina vineyards in search of an ideal grape variety/terroir symbiosis. As a qualified winemaker and oenologist, he is continuing his father's work with the hereditary passion of Malbec in the family album. Striving for excellence, Paul Hobbs, architect of great rare wines, is now working on the family vineyards.



Bertrand-Gabriel Vigouroux,
Malbec expert





Château de Haute-Serre

The Origin of Malbec

Neighbouring the Laburgade saffron fields, a few kilometres from Lalbenque, famous capital of the Tuber *Melanosporum* black truffle, stands the Château de Haute-Serre. A sun-drenched spot in the early hours of the day, with rich red clay stony ground, and a Southwest and Southeast exposure: an ideal terroir for growing Malbec. A gourmet break on the wine route, a meeting place for oenophiles, Château de Haute-Serre is a site dedicated to agritourism: “bistronomie” in the winery, vineyard tours, tasting workshops, harvesting workshops, and cooking courses based on theme sequences, are available.



Gala menu in 1889



Christ's holy headgear

A mythical vineyard

Witness of an epic past, the Château vineyard already existed in the Middle Ages, property of the Abbey Lagarde Dieu in Tarn-et-Garonne. It used to cover some 1000 hectares. In 1580, an old woman found the Christ's holy headgear in the garbage, thrown away by the Huguenots during the looting of the cathedral Saint-Etienne. Geron Dadine de Haute-Serre bought it against wheat and got it out of the town of Cahors on June 4th hiding it to the estate. Never losing sight of its winemaking vocation, the Château de Haute-Serre and its vineyard were on a gala menu in 1889 alongside Château Margaux and various Pommard wines. However it did not escape the phylloxera in the late Nineteenth Century: completely destroyed, it was derelict in the Causse de Cahors wild vegetation for nearly a century.

A wine estate combining technics and aesthetics

In 1975, Georges Vigouroux finally brought the vineyards out from the shadows. The first harvest of Château de Haute-Serre took place after a five years land rehabilitation work.

As of 1989, Bertrand-Gabriel Vigouroux was committed to improve the work undertaken by his father. Uncompromising technical approach and selected choices were those of excellence: high-density replanting development, a policy of sustainable culture (green harvest, lower yields) and a high environmental value certification in process.

Our wines, a call for elegance

The emblematic Haute-Serre vineyard is a one hundred hectares estate. Located on the kimmeridgian plateau of Cahors, their clay, limestone and rubble terroir culminating at 300 meters in altitude, enables the Malbec to express itself with all the intensity and richness of its unique aromas! Château Haute-Serre offers unusual wines, of great class, distinguished by their silky tannins, their exceptional sharpness, and their ability to please its consumer. Intense crimson hues, dominant nose of vanilla, fruit and violet: these wines are delightfully structured. Intense and elegant tannins offer an endless finish.



La Table de Haute-Serre: a tonic and creative “bistronomie” rewarded BIB gourmand by the famous guide Michelin.

La Table de Haute-Serre is a creation of Bertrand-Gabriel Vigouroux who imagined the original concept of «bistronomie» in the winery. Barrel hints, stone cellars, modern art, design architecture, culinary creativity, and oenological boldness blend naturally in a single setting.

It's a friendly atmosphere and warm hospitality of a bistro set in a stylish and modern loft. The «à la Carte» menu comes right from gastronomic cuisine with a menu of the day prepared with daily market produces. You will enjoy a foie gras terrine with chocolate, a risotto with black truffle, a roast baron of lamb with thyme, a Quercy saffron crème brûlée or a Gariguet strawberry soup with Malbec etc.

Here, the hosts of the restaurant and the winery are welcoming the guests with refinement. Christine Vigouroux is an important figure on promotion of the local gastronomy and her husband Bertrand-Gabriel Vigouroux is really passionate by the Malbec de Cahors. To reflect the union of this passionate couple, the table of the Château de Haute-Serre offers you a perfect combination between gastronomy and great wines where the art of life enhances all its beauty. A great family address, this vineyard table will seduce most of the gourmets.

Every year, from January to March, during the truffle season in the heart of Lalbenque, the «**Toques'n'Truffles**» Tuber Melanosporum event tops the bill when it comes to the discovery of new dishes, 100% truffles parties, and Chef duos. Available in all its glory, the mystery fungus is thus constantly reinvented sublimating **Allan Duplouich's** modern and colourful “bistronomic” cuisine.

Agritourism at Haute-Serre, wine workshops and chef's practice !

A journey to the heart of the vineyards with the excitement of the harvest, a visit to Allan Duplouich's kitchens, and educational Malbec tasting... Château de Haute-Serre offers entertaining activities based on gastronomy, the Malbec and its terroir.

Harvest workshop: a day in October with a visit to the cellars and the winery, a guided tour through the vineyards, participation in the grape harvest and winemaker banquet.

Cooking courses: once a month, Chef Allan Duplouich initiates lovers of delicious and tasty food to his creative cuisine! An exciting flavoursome day including cooking with products from the Lot region, tasting the Chateau wines, and savouring during lunch, the dishes prepared during the course.

Wine tasting workshop: a two and half hour introduction to the secrets of Malbec in a friendly and exciting atmosphere. The workshop offers a guided tour of the estate and winery, sensory analysis, fun experiences and a tasting of 6 wines from the estate...

Information & Booking

+33 (0)5 65 20 80 20 - hauteserre@g-vigouroux.fr

www.hauteserre.fr

La Table de Haute-Serre

Château de Haute-Serre Wines

Fine Red Wines

Icône WOW, AOC Cahors.

From the best blocks of the Château, it's a 100% Malbec hand harvested wine with berries selection. The winemaking goes in small tanks (16hl), the wine matures afterwards 24 months in the finest new French oak barrels. Only 200 cases made on the best year. The result is a rare wine with a beautiful purple robe and a very aromatic nose of blackberry and liquorice. Smooth on the palate with particularly impressive silky tannins and a long complex, sophisticated finish.

Géron Dadine, AOC Cahors.

A 100% Malbec which bears the name of the first owner of the Chateau: Géron-Dadine in the 16th century. Grapes are also hand harvested, followed by a meticulous winemaking with long skin contact. After that, the wine matures during 18 months in French oak barrels, partly new. The fruit of the efforts is outstanding, the wine is concentrated with delicate tannins presenting a lengthy finish on spices and black fruits.

Grand vin, AOC Cahors.

Our flagship is made with 90% Malbec and 7% Merlot and 3% Tannat. The winemaking uses long contact skin fermentation with temperature-controlled vats. After this meticulous fermentation the wine is aged one year in pre-used and news barrels. This wine has a noteworthy balance with an intense concentration; it is smooth on the palate and develops an elegant finesse while demonstrating the power of a great Malbec with much complexity.

Lafleur, AOC Cahors.

The second wine of the Château is also a blend of 90% Malbec and 10% Merlot. The winemaking is classic for the region, with contact skin fermentation. The wine is aged in 7400 litres casks for a minimum of 6 months. The result is a lovely nose with a great expression of earthiness and black truffles. The palate is soft and elegant with a splendid balance between acidity, tannins and red fruits...

Artisanal & Audacious White Wine

Albesco Chardonnay, IGP Côtes du Lot dry white.

Certainly not a classic grape in Cahors, nevertheless our terroir is a Kimmeridgian soil as well as Chablis... The grapes are handpicked and hand-sorted. Then wine is then aged in 400-liters barrels with lees stirrings. This audacious wine produces elegant notes of floral, mineral, fruity, and spicy aromas. The palate has a nice roundness and a great balance of acidity...

Seductive Rosés Wines

Rosas Vinito, IGP Côtes du Lot rosé.

This rosé is mostly a rosé de pressée. The fermentation occurs in temperature controlled tanks. This wine has a brilliant rose petal colour, and the expressive bouquet reveals blackcurrant and raspberry aromas. This delicious, vivacious wine has a long, fruity and refreshing finish.

Bellefleur, Malbec sparkling rosé, «méthode traditionnelle Brut».

A rare expression of Malbec... A blend of bled and pressed rosé wines with low temperature winemaking. Bertrand-Gabriel Vigouroux selected a «Brut» dosage; the wine is then aged 16 months on lattes. It shows a floral bouquet with hints of red fruits and nice minerality. The aftertaste is beautifully balanced, a great ambassador for the Malbec in the world...

Icône WOW, AOC Cahors.

2014 : 16/20 Jancis Robinson, 90/100 Wine Enthusiast
2011 : 92/100 Robert Parker Wine Advocate, 92/100 Wine Enthusiast and 93/100 Wine Spectator
2010 : 93/100 Wine Enthusiast and 94/100 Wine Spectator
2009 : Gold Malbec at the Malbec International Competition, 93/100 Wine Enthusiast and 91/100 Wine Spectator.

Géron Dadine, AOC Cahors.

2016 : * at the Guide Hachette
2015 : 93/100 Wine Enthusiast, 90/100 Wine Spectator
2014 : 17,5/20 Jancis Robinson, 91/100 Wine Spectator and 94/100 Wine Enthusiast
2011 : 91+/100 Robert Parker Wine Advocate and 92/100 Wine Enthusiast
2010 : 92/100 Wine Enthusiast and 93/100 Wine Spectator
2009 : 92/100 Wine Enthusiast and 91/100 Wine Spectator
2000 : Silver Medal at the Concours des Grands Vins de France, Mâcon

Grand vin, AOC Cahors.

2016 : * at the Guide Hachette
2015 : * at the Guide Hachette, 92/100 Wine Enthusiast
2014 : * at the Guide Hachette, 90/100 Wine Enthusiast
2013 : Silver Medal at the Concours des Grands Vins de France, Mâcon
2012 : 91 Cellar Selection Wine Enthusiast and 17/20 Jancis Robinson
2011 : 1 star at the Guide Hachette des Vins and 90/100 Wine Enthusiast
2010 : 92/100 Wine Spectator and #40 Top 100 Wine Spectator
2009 : 90/100 Wine Enthusiast, 90/100 Wine Spectator and Vivino Best Malbec SouthWest France
2008 : 91/100 Wine Enthusiast, 90/100 Decanter, and 90/100 Weinwirtschaft Magazine et Gold Medal at the Concours des Grands Vins de France, Mâcon
2004 : *** at the Guide Hachette

Lafleur, AOC Cahors.

2015 : Commanded at Decanter World Wines Awards

Albesco Chardonnay, IGP Côtes du Lot blanc sec.

2014 : 16/20 Jancis Robinson
2013 : 90/100 Wine Enthusiast
2011 : 90/100 Wine Spectator

Bellefleur, Malbec rosé méthode traditionnelle brut.





Clay and limestone from the Siderolitic



Ferruginous concretions on the red clay of the Château de Haute-Serre

An exceptional terroir

Located between the 44th and the 45th parallel, the Haute-Serre vineyards enjoy a privileged location halfway between the Atlantic Ocean, the Mediterranean Sea and the Pyrenees Mountains. With a natural alchemy of various criteria - geology, soil depth, altitude and distance to the river Lot - Haute-Serre is composed of a complex terroir of clay and kimmeridgien limestone, favourable to producing great wines for ageing. On the hills, 300m above sea level, the limestone plateau is

made of stones coated with red clay, more or less mixed in the subsoil with blue clay and occasionally covered by a siderolithic formation rich in ferruginous concretions. It is this feature that gives the great finesse often attributed to Château de Haute-Serre wines. The average annual temperature is 18.7° C. The nights are very cold. The average annual rainfall is 788mm.

This exceptional terroir particularly favourable to the growing of Malbec is also eminently suitable for the production of great whites. Indeed,

the major French whites are most often grown on siderolithic soils. Convinced of the potential of the soil, Bertrand-Gabriel Vigouroux quickly chose to plant Chardonnay in Haute-Serre, obtaining wines of great elegance.

Haute-Serre, 10 minutes from Lalbenque, is also a truffle terroir. Bertrand-Gabriel Vigouroux planted 1000 truffles oaks to harvest the famous Tuber Melanosporum.



Château de Mercuès

The Winery Hotel
- Occitanie -

Château de Mercuès is a place that one could only imagine, dream of, or invent. The chateau looks like it's out of a fairy tale, its rich past could actually illustrate exciting pages of a storybook. Staying at Mercuès is like diving into an epic site and an exceptional high-class hotel. Simultaneously a Relais & Chateaux, a gourmet Michelin-starred restaurant and a winery, Chateau de Mercuès establishes itself as a haven of peace in the heart of Quercy.





A chic symbol of History

Merçuès, Mercurii, Mercure...

The origin of the place gets its name from the God of Travel. Its origins can be traced back to a fortified Gallo-Roman camp: the Mercury Camp ("Castrum Mercurii") was so named for being a temple dedicated to the Roman God of Travel. Standing between heaven and earth on a rocky promontory, the Château and its towers with battlements has been dominating the hills of the Lot since the Middle Ages, embracing the whole valley in a dramatic escape.

A Relais & Châteaux hotel, excellence for credo

Whoever the owner, the Château has always had preserved its past nobleness. The past that the master,

Georges Vigouroux, took care to protect until 2010, and that his son, Bertrand-Gabriel, now combines with comfort and elegance, for the sake of timeless quality and absolute chic.

Dwelling of the Comtes Évêques since the Thirteenth Century, the Château de Merçuès has been through various artistic influences during the history of France. In this spirit, the Vigouroux family worked with the architect Axel Letellier, specialized in culture and heritage conservation, to restore the original style of each room: Renaissance, Louis XV, Louis XVI, Empire, Art Deco etc. On seven floors, the Château contains a maze of corridors, stairways, terraces and recesses allowing access to 24 rooms and 6 suites with different names and styles, as luxurious as

they are atypical.

Pairing attention to details, the Vigouroux family changes its guest's slumber into a dream come true. Thus the Châteaux's entire bedding and linen has been carefully chosen to include hand-sewn Trec mattress, full padding, Pullman suspension, framed sprung pocket mattress in addition to fine assorted duvet covers and pillowcases made by a bed linen specialist. The rooms are adorned with high technology such as «mirror televisions» that fit the decor and are forgotten at will.



Julien Poisot

Mercuès a Michelin starred gourmet restaurant

A lord's home... a king's feast! The à la Carte menus are elaborated by Julien Poisot, a young Head Chef at Mercuès since April 2014. This cuisine connoisseur takes regional products to the highest levels of gastronomy.

His philosophy is based on the products authenticity and simple aesthetic dishes. His specialties include a pot roast saddle of pikeperch with herbs on a Malbec wine glaze, an assortment of beetroots and young root vegetables, or a braised young pigeon with foie gras. Julien Poisot fell under the spell of the kitchen from an early age, and is already famous for his innovative cooking talent that highlights a produce without altering its essence.

Le Bistrot du Château

An elegant open-air restaurant that combines a real awakening of the senses with food via a lunch menu. The Chef proposes a menu with a chic bistro atmosphere, light and original. It is inspired by daily market produce, and changing according to the terroir: tomato tartare and smoked salmon accompanied by his olive oil and basil sorbet, Bigorre ham in Totti salad, or chocolate tart with mint sorbet...

(As from May, Monday to Friday lunchtimes only)

Malbec Week-end, truffles and various delicacies.

A stay where one can enjoy the charm of eight centuries of history punctuated by truffles, saffron and Malbec.

Vineyards and Castles excursion

An excursion into the vineyards of Cahors, discovering the Great Malbecs.

Villages and vineyards excursion

An excursion to discover the architectural heritage and the cuisine from the Lot.

Information & Bookings

+33 (0)5 65 20 00 01
 mercues@relaischateaux.com
www.chateaudemercues.com

A unique setting for great vintages

The Vigouroux family jewel since 1983, Château de Mercuès reveals the excellence of its terroir, celebrating each year vintages that are more and more appreciated. Its unusual vineyard (50% plantation of 6666 vines per hectare) provides concentrated wines with great potential for ageing. Famous for their deep black colour and their complex and refined aromas, these wines are of great richness.

Alongside the vineyard, Château de Mercuès boasts a superb vinification

and ageing winery, carved into the rock beneath the castle gardens where the architect's touch is a masterpiece. Under rough concrete volute arches, a stunning Roman-Byzantine viewpoint-dominate immaculate rows of barrels. In 1986, it launched the new era of design winery cellars, which has been increasing ever since. The average annual temperature is 18.7° C. The nights are very cold. The average annual rainfall is 788mm.

Bertrand-Gabriel Vigouroux manages the vinification with great rigour: parcel and grape selection, each distributed in their individual tanks,

parcel by parcel, long stirring of the lees to extract the finest Malbec tannins, seeking the best harmony between wine and wood with tests on barrels from different origins.

Located on the third terraces of the Lot Valley, on the high 500.000 year old Mindel terrace, the Mercuès vineyard has the distinguishing feature of being composed of Causse limestone scree enriched with ancient alluvial, producing the most famous Cahors, which are rich with great ageing potential.



Silicious clay from the former quaternary period of the Château de Mercuès



Fresco painted by Christine de Beauchêne in 1992

Château de Mercuès Wines

Fine Red Wines

Icône WOW, AOC Cahors.

The grapes are handpicked at the best ripening time. Then the berries are also hand selected to produce this jewel of 100 % Malbec. Winemaking is done according to the highest standards. The grapes are macerated at 40°F for 3 days prior to fermentation in small tanks of 16 hl. Pigeage and remontage guarantee good extraction of tannins, color, and aromas. Malolactic fermentation takes place in barrels, then the wine slowly matures for 24 months in new oak barrels from the finest regions of France. The result is a rich and concentrated Malbec, as black as elegant; this wine is built on exceptional maturity. Evidenced by its velvety tannins and an endless finish... Only 200 cases made on the best years!

Malbec 6666, AOC Cahors.

The grapes are coming from a high-density vineyard with 6666 vines per hectare when the average in Cahors is 4500. Coming from the best blocks of the vineyard, the wines are fermented separately in order to fine-tune the final blend of this 100 % Malbec. We are also doing pigeage and remontage on this cuvee. The wine matures for 18 months in cool, dark cellars, in Allier oak barrels, partly new. It shows a powerful bouquet of liquorice, with subtle hints of chocolate, blackberry, and stewed blackcurrant. Rich and full-bodied on the palate with fine tannins and impressive elegance.

Grand vin, AOC Cahors.

This Grand Vin is made with 90% Malbec and 10% Merlot. The winemaking uses long contact skin fermentation with temperature-controlled vats. After this meticulous fermentation the wine is aged one year in new barrels. The result is an extremely well made wine: rich, intense, and subtle, with a great combination of fruit and spices. Very rich on the palate, it has hints of candied cherry and is underpinned by powerful tannin and elegant length...

Le Vassal, AOC Cahors.

The Vassal is a blend of 85% Malbec and 15% Merlot. The wine is made in stainless tanks with a long contact-skin fermentation. The result is a great Cahors reflect of the silty clay terroir. This wine is very aromatic, it's a full bodied wine with a deep robe and mature tannins completed by elegant spices.

Artisanal White Wines

Chenin blanc sec, IGP Côtes du Lot dry white.

A usual grape in Cahors nowadays, nevertheless, recent historian's studies demonstrate that the Chenin could be originated from Southwest...

It is handpicked and berries are hand sorted, grain-by-grain, followed by a light cold settling. The fermentation is occurring in barrels and then ageing on lees. A charming white wine with an explosive nose comprising of floral and pear aromas. Ample on the palate with a great balance on spices, the long and persistent finish comes as a signature of this well-rounded wine.

Chenin blanc doux, IGP Côtes du Lot sweet white.

Fully fermented in 400 litres oak barrels followed by ageing for twelve months in oak barrels and six months in bottles prior to the release. On the palate, the fleshy fruit dominates, particularly the peach. The fresh and lively attack on the palate is delicately balanced by the creaminess of the sweet Chenin.

Icône WOW, AOC Cahors.

2015 : 93/100 Wine Enthusiast
2014 : 17/20 Jancis Robinson
2011 : 90/100 Wine Spectator
2010 : 93/100 Wine Enthusiast
2009 : 93/100 Wine Enthusiast



Malbec 6666, AOC Cahors.

2016 : 94/100 Wine Enthusiast
2015 : 94/100 Wine Enthusiast, ** at Guide Hachette
2014 : 17/20 Jancis Robinson and 94/100 Wine Enthusiast
2011 : 90/100 Robert Parker Wine Advocate and 92/100 Wine Enthusiast
2009 : 90/100 Wine Spectator and Silver Grand Malbec at the International Malbec Competition
2008 : 90/100 Wine Enthusiast



Grand vin, AOC Cahors.

2015 : Bronze Medal at the Concours des Grands Vins de France, Mâcon, 92/100 Wine Enthusiast, * at the Guide Hachette
2014 : Silver Medal at the Concours des Grands Vins de France, Mâcon, 92/100 Wine Enthusiast et 16/20 Jancis Robinson
2012 : 2 stars at the Guide Hachette des Vins
2011 : 1 star at the Guide Hachette des Vins and 92/100 Wine Enthusiast
2010 : Bronze Medal at the Concours des Grands Vins de France Mâcon
2009 : 91/100 Wine Enthusiast and 90/100 Wine Spectator



Le Vassal, AOC Cahors.

2015 : Bronze Medal at the Texsom
2014: Gold Medal at the Decanter World Wine Awards
2012 : Gold Medal at the Concours Féminalise, Silver Medal at the Concours Général Agricole Paris and Silver Medal at the Concours des Grands Vins de France, Mâcon
2011 : Gold Medal at the International Wine Competition Rodeo Uncorked Houston and Gold Medal at the Concours des Grands Vins de France, Mâcon
2010 : 88/100 Wine Enthusiast
2007 : Gold Medal at the Concours des Vins du Sud-Ouest and Silver Medal at the Vinalies internationales
2003 : Silver Medal at the Concours General Agricole, Paris.



Chenin blanc sec, IGP Côtes du Lot blanc sec

2015 : 90/100 Wine Enthusiast
2014 : 17/20 Jancis Robinson
2013 : 90/100 Wine Enthusiast



Chenin blanc doux, IGP Côtes du Lot blanc doux.



A Capsule Collection

The Icône WOW Wines

In 2009, Bertrand-Gabriel Vigouroux undertook an ambitious qualitative approach to develop a high-class of wines «hand-sewn» of gold and black thread. To achieve this, he has called upon Paul Hobbs, the world's undisputed leading Malbec specialist. This meeting was the beginning of friendship, with Paul accompanying Bertrand-Gabriel and his team in a quest for exceptional wines. A work of craftsmanship with pin-point accuracy, the thoroughness of two technicians, two winemakers composing with the complexity of the terroir – from the choice of vines in the parcels, based on their convex shape, the age of the vines, the exposure to the sun, and the type of soil.

From the complexity of the Malbec grape, both fragile and powerful, the meticulous selection of the grape bunches, which are then sorted and handpicked vine by vine, to the complexity of the vinification, nothing is left to chance.

Both men are oenologists but also alchemists at the same time: the careful selection of ageing barrels, selected from the best staves, the wood heated depending on the depth of the wine, the magic of blending, tasting each barrel one by one, and finally, the styling of some of the greatest Malbecs in the world.

Quintessence of the vineyard, the Icône wines are drunk with delight. Result of continuous hard work, the collection is unique, inviting tasters to an intense emotional journey, a refined expedition within the five senses, solo or accompanied by gourmet cuisine.

■ A deep-purple *Malbec*

Icône WOW

✧ Haute-Serre

AOC Cahors – 100% Malbec

Impossible not to be taken by the beautiful deep purple flashes, hard to be insensitive to its very aromatic liquorice and blackberry nose. On the palate, the wine is omnipresent, too much of a character to deserve oblivion. The attack is frank with smooth slightly peppery tannins. Its long complex and elegant finish is overwhelming.

An extra-black *Malbec*

Icône WOW

✧ Mercuès

AOC Cahors – 100% Malbec

A journey into the senses taken to the highest level: A powerful wine with complex aromas of slightly jammy black fruits. Rich and concentrated, as black as elegant, it is built on exceptional maturity. Supported by smooth tannins, fine grain and body.

■ A deep-dark *Malbec*

Icône WOW

✧ Leret Monpezat

AOC Cahors – 100% Malbec

A wine of great purity and beautiful harmony, the taste is enhanced by its dark colour, and pure cherry nose. Full on the palate, with extremely smooth fruit and buttery tannins.




Château de Mercuis

2009.

Martin...

A Full-Coloured Southwest France

Thanks to his family's expertise of the Malbec grape, Bertrand-Gabriel Vigouroux has made determination, curiosity, experimentation and innovation the key features in his quest for excellence. On the family estates and the vineyards in which he also attends to, as with the creation of the Maison Vigouroux brands, he strives to offer the best expression of the Malbec grape: on its historical land of Cahors of course, but also in Buzet where beyond the imposed grape variety, he seeks to recreate the true character of this appellation, or in Mendoza, Argentina, on the Malbec land of adoption.

Château Pech de Jammes



6 ha of paradise to cultivate Malbec

All over the country, Château Pech de Jammes is a capsule collection from a 6 hectare vineyard owned by Thomas Chardard, a great friend of Bertrand-Gabriel Vigouroux.

Situated in an authentic natural setting, the Pech de Jammes vineyard is rooted on an enclosed south facing amphitheatre-shaped site, surrounded by a traditional low dry-stone wall. Steep limestone and red clay are the elements that produce the mature tannins found in Malbec wines.

A small production and hard work built on finesse and a late harvest: Here is a tailor-made method to produce a delicate and warm wine supported by elegance and power.

The wines are often characterized by a dark and bright color with aromas of stewed fruit, soft spices, balanced and long finish.

Château Leret-Monpezat



■ A treasure between causses and valley ■

The château is steeped with history, and legends link it to Jeanne Aymet, who is said to have had an affair there with Henri IV. Château Leret-Monpezat has 36 hectares of vines in the heart of the appellation, between the limestone plateau and the Lot valley. More faithful to the wine of Cahors than to his lover (which provided the background to the traditional French song, *Ne pleure pas Jeanette* or « Don't Cry, Jeanette »), Henri IV would have undoubtedly appreciated the wine of Château Leret Monpezat.

Beautifully vivacious with impressively rich aromatics, it is the perfect marriage between Malbec and the terroir of Leret. In partnership with Jean-Baptiste de Monpezat since the 1990s, the Vigouroux family built a wine cellar and introduced modern and rigorous techniques with regard to both viticulture and winemaking. The wine is now matured in oak barrels and everything possible is done in the vineyard and cellars to respect the environment.

The estate takes up most of a plateau between one of the meanders of the Lot river between Albas and Belaye. The clay-limestone soil features alluvial deposits dating from the Tertiary Period on a stony subsoil. There are also outcrops of large round stones from the former riverbed. Consisting primarily of Malbec (80%) and other regional grape varieties such as Merlot and Tannat, the vineyard (replanted between 1965 and 1975) is grown sustainably, with grass between rows, leaf thinning, green harvesting, low yields, and long ripening. The soil is kept well-drained in order to maintain the terroir and protect it from erosion.



Château Tournelles



An Exceptional Terroir in Buzet

The story of Château Tournelles is charming, chosen by the Vigouroux family to use their know-how outside the borders of Cahors. From the very beginning, Château Tournelles has had every potential: over 30 years old vines, a terroir that had already made a name for itself, alternating gravel and clay-limestone soils overlooking the Garonne Valley, as well as an oceanic climate that produces wines that are both varied and bear the character of their terroir. Not wanting to make either a Bordeaux or a Cahors, Bertrand-Gabriel Vigouroux set himself the task of finding that which, over and above the imposed grape varieties, could recreate the true Buzet character: he chose to reintroduce the Malbec on a 15 ha vineyard in addition to Cabernet Sauvignon, Cabernet Franc, Merlot and Sauvignon Blanc.



Tradition Familiale

the Occitanie wines excellence

The Vigouroux family cultivates with passion the oldest vineyards of Occitanie. The Tradition Familiale range confirms a know-how that combines the excellence of a grape variety on a prestigious terroir. This cuvée is a tribute to Germain Vigouroux, Georges Vigouroux's father. Based on its story and 4 generations' experience, the family presents great wines for great experiences.

Tradition Familiale Malbec

Obtained from grapes harvested with ideal maturity, this wine is a tribute to the Malbec grape variety.

Tradition Familiale Merlot

This fruity and round cuvée is produced from organic grapes.

Tradition Familiale Pinot Noir

This Pinot Noir found a beautiful terroir in Occitanie in the clay-limestone hillsides.

Tradition Familiale Carignan

Harvested in the limestone hillsides from Occitanie, with perfect sunshine, this Carignan is concentrated and balanced.

Tradition Familiale Cabernet Sauvignon

This wine, fresh, is a genuine mix of stewed red fruits.

Tradition Familiale Sauvignon Blanc

This cuvée will seduce you with its perfect balance between minerality and liveliness.



Pigmentum

The Wide Extensive Range of Southwest Wines

Red saffron, garnet red, pearly pink, olive white, crystal white, copper white: The Pigmentum range comes in six fruity, delightful and good value wines. A colourful bright and shimmering collection of wines that will enliven all meals and snacks. Red, white or rosé: their typicity, their terroir and their characters will accompany all kinds of seasonal dishes, by means of gourmet encounters producing instant gratification.

Pigmentum 100% Malbec is an A.O.C red Cahors draped in black, a balance between round and gourmand. Available Bag In Box 3L.

Pigmentum Rosé 100% Malbec is an I.G.P Côtes du Lot. A poetic and pastel pearly pink colour, full of freshness. Available Bag In Box 3L.

Pigmentum Merlot & Malbec is an A.O.C. Buzet. Harmonious, full of fineness and elegance.

Pigmentum Ugni Blanc & Colombard, I.G.P des Côtes de Gascogne, two varieties blending exotic and linden blossom aromas, altogether chic and light.

Pigmentum Sauvignon Blanc, I.G.P des Côtes de Gascogne, embodies French «joie de vivre» and spirit with its lively and fruity personality. Available Bag In Box 3L.

Pigmentum Gros Manseng, I.G.P des Côtes de Gascogne, whirls with golden glints, honey and crispy notes.



Gouleyant

the Georges Vigouroux historic brand

Gouleyant is the historic brand of the Maison Vigouroux, highlighting its extensive experience of the Malbec grape variety. Created in the early 1980s by Georges Vigouroux, it was under this name that the first Malbec wines from Cahors were mainly exported in New York, currently having the same success today.

When he created “Gouleyant”, Georges Vigouroux wanted to offer to the consumers a Cahors wine emphasising the main grape of this region: Malbec, where it has been cultivated for over 2000 years. To obtain the “Gouleyant” tannins’ character, the wine is vinified at an approximate temperature of 77°F with a maceration not exceeding 10 to 12 days.

The result is a seductive Cahors with supple and fruity tannins from which it gets its name, «Gouleyant» meaning easy to drink. A smooth full-bodied wine that will accompany all kinds of dishes.

Gouleyant also offers 2 others cuvées: a 100% Malbec fruity and gourmet rosé, and a white from Gascogne fresh and expressive.



Sauvignon Blanc



Malbec



Rosé Malbec

Antisto

The Globetrotter Malbec

Latin word meaning both «I surpass myself» and «I'm in the front row», Antisto is a pioneering concept that explores the international potential of Malbec, star grape of Cahors for 2000 years and of Mendoza (Argentina) for 200 years. For lovers of the grape variety, and those who want to discover it on its main terroirs, this new range is available in two wines:

« The French »

Antisto – AOC Cahors

100% Malbec

Attractive roundness, generous fruit and a hint of exoticism define this Malbec with its Lot origins. Its ruby red colour is bright and dark. The nose reveals aromas of red berries with very light notes of vanilla. On the palate, Antisto is round and fruity with flavours of cherry, plum, and a finish dominated by long, velvety tannins.

«The Argentinian»

Antisto – Mendoza

100% Malbec

From the Lujan de Cuyo and Maipu provinces, grown in a semi-arid and continental climate, its pure red colour entices at first sight. The nose shows aromas of red fruit crisp on the palate with a surprisingly subtle balance between roundness and fruitiness, with a very smooth finish.





Atrium

WINE SHOP - WINEGROWER

The atrium served as a place of meeting in the Roman household, the atrium is also a castle central area, the front area of cathedrals... Another theory also suggests that the word atrium is derived from the adjective «ater», meaning «black»: a perfect choice for the Malbec.

Diversity and choice, combined with additional typical characteristics, the Atrium boutiques are the place of new taste sensations. A showcase of Georges Vigouroux's finests, but also of refined Malbec wines, champagnes, black Lalbenque truffles, foie gras, saffron and chocolates, every year Atrium selects authentic recipes and local produces.

Already a pioneer in the export distribution in the 1970s, Georges Vigouroux chose this qualitative and independent retail business in the late 1980s, making the Atrium, the first French «concept store» entirely dedicated to wine.

The wines are available in multi-channel sales via a marketing platform able to supply from a central area, the entire range, (in-store «Atrium» cellars network, by mail order and via the online store) but also in the traditional sector (bars, hotels and restaurants, wine shops, wholesalers) and finally, exporting to over 25 countries.

4 ATRIUM shops

CAHORS - Route de Toulouse - 05 65 20 80 90

GRAMAT - 9, place de la République - 05 65 38 70 30

SAINT-PIERRE-LAFEUILLE - RN20- La Vigne - 05 65 36 80 80

SOUILLAC - Rond-point de Blazy - 05 65 37 20 80

Online store : www.atrium-vigouroux.fr



Contact

Georges Vigouroux

Route de Toulouse CS20159 46003 Cahors Cedex 9, France

+ 33 05 65 20 80 80

www.g-vigouroux.fr - vigouroux@g-vigouroux.fr