



Château LA SERRE

Saint-Emilion Grand Cru Classé

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Appellation	Saint-Emilion Grand Cru
Owner	Luc d'Arfeuille
Director	Arnaud d'Arfeuille
Consultant	Stéphane Toutoundji
Vineyard size	7 hectares (17.2 acres)
Soil Types	Clay & limestone
Vineyard grape varieties	80% Merlot - 20% Cabernet Franc
Average vine age	35 years
Viticulture	Certified HVE 3 Soil tilling (4 ways), cover cropping Vine growth management adapted to the climatic conditions
Harvest	Manual, optical sorting
Winemaking	Cold pre-fermentary maceration Alcoholic & malolactic fermentations in thermo-regulated concrete and stainless-steel vats
Aging	18 months in oak barrels (50% new)

## History

This 7 hectare vineyard is situated along the edge of Saint-Émilion's famous limestone terrace, just a few dozen meters from the center of this medieval town. The vineyard is planted on a south-facing limestone plateau (hence its name, "the greenhouse") covered with a thin layer of clay and averages 35 years of age.

M. d'Arfeuille, the estate's passionate owner, favors a traditional approach in both the vineyard and the winery and his methods ensure that this exceptional terroir is perfectly expressed in his wines. The soil is tilled manually to avoid the use of herbicides, and vineyard work is kept to the minimum to allow the vineyard's natural character to shine through. Traditional interventions such as pruning and disbudding suffice to control yields.

In the cellar, the grapes are sorted optically and undergo a pre-fermentary cold maceration in order to allow only the purest expression of this privileged terroir. Fermentation takes place in concrete and stainless steel vats and aging in French oak barrels, of which 50% are renewed every year.

M. d'Arfeuille and his team seek balance in all aspects of winemaking, pursuing the legendary elegance of the wines that have been produced on this historic land for centuries. The wines of Château La Serre are deep and generous with a streak of minerality.